Household Appliances

The Bosch built-in collection 2007/2008

BOSCH
Invented for life

Bosch Number 1 in Built-in appliances.

Built-in appliances make the most exacting demands on the manufacturers of home appliances. By offering built-in appliances that excel in terms of quality, function and design, BSH has developed into one of the leading suppliers in this market in the global arena. After all, quality with the “Made in Germany” label is in demand right across the world.

Bosch Household Appliances is part of the BSH group (Bosch and Siemens Hausgeräte GmbH) and is the market leader in Germany and Europe, as well as the world’s third largest whitegoods manufacturer.

BSH’s expertise spans the full spectrum of modern home appliances; a portfolio comprising refrigeration and cooking products, dishwashers, washing machines, floor-care appliances and small appliances.

Bosch quality

At Bosch, all products are manufactured to the highest possible standards using only premium quality materials. Our design, engineering and manufacturing processes are amongst the best in the world. We test each and every product before they leave our factories to ensure they reach you in prime condition.

More importantly, should anything goes wrong, all of our products are backed by a full service network. We keep spare parts for a period of not less than 10 years after the last production of your model.

The Robert Bosch promise of quality is the backbone of our core business philosophy.

Bosch design and style

Give your home an edge with stylish products that complement both modern and traditional designs.

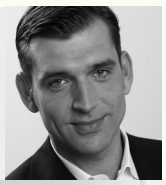
The kitchen can become the most stylish area of a modern home or apartment. With this in mind, Bosch ensures our products not only perform the best, but also look the best. Curved lines and high-grade stainless steel reflect the trend towards rounded and elegant contours.

Appliances by Bosch offer premium quality, advanced technology, ease of operation and outstanding longevity. These attributes have earned us many accolades, national and international, such as the red dot design award, the iF design award and other endorsements.

reddot
International Design Award

product design award 2007

Sheer pleasure when everything matches.



Designing the new line of Bosch built-in appliances presented us with a major challenge: how to combine an attractive design with the latest technology and functions. The result was a timeless style that creates an outstanding degree of harmony in your kitchen. For, after all, what could afford greater **pleasure than when everything matches.**

Robert Sachon, Bosch Brand Design Manager

Pictures may include overseas models for illustration purposes only.

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The Bosch ovens from Europe's market leader.

The range of Bosch ovens are designed, engineered and manufactured mainly in Germany for quality and peace of mind. This is Bosch's most comprehensive range of cooking products ever introduced into the marketplace. A sleek look designed to complement and enhance any kitchen. With features including large cooking capacity, Bosch patented EcoClean, quadruple glazed oven doors on premium single oven models, childproof lock with an electronic clock, oven interior with a smooth grey contemporary look and a larger viewing window for complete control of the cooking process.

All premium ovens have a LED temperature display and an auto menu. It is the perfect recipe for the perfect kitchen. Whatever your requirements, Bosch's cooking range will offer you the perfect solution for your individual needs.

Bosch **Milestones**

1981 Universal built-in range with pyrolytic cleaning and integrated microwave

1991 45cm built-in range with microwave hob with electronic cooking zone display

1933 Ultrasound control for hoods

1997 Sensor cooking

2002 Quantum Speed – Cooking with fiber optic technology
Chimney hoods with voice-actuated electronics

2003 Ceramic nanotechnology
Flametronic – electronic gas hobs

2004 Twist pad for cooking zones
Piezo operation for hobs cooking zones

2005 First compact oven with microwave and pyrolytic cleaning, multimedia chimney hood

2006 The LiftMatic ovens

2007 "touchSlider" for cooking zones, sensor feature for induction hobs

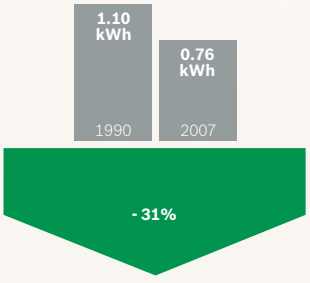
Electric Oven/Warmer Drawer

Reduction in Energy Consumption up to 2007

In percent, base year 1990

Electric Ovens

Energy Consumption as per EN 50304



Cooking the perfect recipe for the perfect kitchen

A hot number in the design line

You could be forgiven for thinking that this oven resembles a stereo system. For, reflecting current design trends, it has the modern fair HiFi equipment and yet is simple and timeless elegant. The exquisitely facetted surrounds on the controls, the angular, linear bar handle and precious stainless steel cladding on the pop-up controls are prefectly matched to form a harmonious overall effect – just like a good musical composition.

Perfect in every detail

Sleekly styled: the angular bar handle in stainless steel.

For a flush stainless steel front: the integrated pop-up controls.

Stylishly emphasizes the buttons and pop-up controls: the matt gloss facetted surrounds.

Beautiful on the outside. Beautifully spacious on the inside.

You can't beat it for size! With up to 60 litres of oven capacity in a classic 60cm width, you are best equipped for cooking in a big way. As of now, you can prepare dishes on all shelf levels and, due to the outstanding air circulation system in the oven, be guaranteed of uniform results that will go down a treat with everyone. Cleaning the oven afterwards is effortless due to the scratch and cut-resistant granite enamel coating. Impressive, wouldn't you say?

Now also available in XXL format: handy accessories.

For big baking days: the XXL baking tray.

For ravenous guests: the XXL roasting dish with 11 litres volume.

For grand occasions: the extra-deep XXL "Profi" oven dish with 10% more surface space.

Large viewing window

Bosch ovens now feature an increased viewing window, 20% larger than previous models. This allows the chef of the day to check on food easily as it cooks without having to open the door (a convenient feature that also cuts energy consumption by 20%)

Easy-clean full glass door

The newly designed all-glass inner door has joints or screws and can be easily removed for cleaning.

A touch of genius! The safest oven from Bosch

Cool touch doors

Specific models of Bosch ovens have been fitted with quadruple glazed doors. This allows for peace of mind when the oven is in operation. With a reflective inner glass to keep more of the heat in the oven and ensure the external temperature is safe to touch.

Childproof lock

The most reliable child safety feature for ovens is our childproof lock function. The whole oven can be set to inoperable mode, simply by selecting this button.

Cooling fan

The fan circulates cool air around the oven ensuring the appliance itself and the surrounding furniture is kept cool. It also helps cool the hot air vented from the oven. As cooler air is vented into the kitchen, this means less steam, and practically eradicates grease discolouration.

An illuminating experience for your dishes

The interior lighting guarantees especially bright illumination of the oven interior and, in particular, when several baking trays are inserted, an excellent overview of all contents. There is no longer any need to open the door. Ovens with soft light function dim and brighten the oven light as required. As such, both the oven contents and your kitchen are set in the right light.

Opt for comfort! The telescopic pull-out element.

Due to the telescopic pull-out element, available with various pull-out systems, baking trays can be handled with greater convenience, ease and safety. The runners ensure that grid shelves and trays extend smoothly. As such, the risk of burning is minimised. The telescopic pull-out element is an optimum addition for ovens built-in to a tall unit.

Yours to command. The auto programmer.

Be it fish dishes, roasts or casseroles – with the auto programmer every dish is cooked to perfection without any need for basting, checking or turning the food. Success is not limited to your own culinary ideas either, the 2 stored programmes for fresh and frozen food more or less prepare dishes by themselves. There is just one thing you must do yourself: enjoy.

Gets it right every time. The display with symbols and text messages.

Your oven is like having a chef at your side when preparing meals. You select the dish – it does the thinking. For instance, by automatically selecting the right heating method and temperature. All you need to do is enter the dish and the weight of the food – your “personal chef” takes care of everything else.

Recommended by your oven. Preparation tips.

The electronic guide supplies practical tips on food preparation. Using simple symbols, for example it indicates whether a dish is best prepared in a covered or uncovered dish, and by indicating the cooking duration, helps you serve meals on the dot.

Patented EcoClean cleaning system.

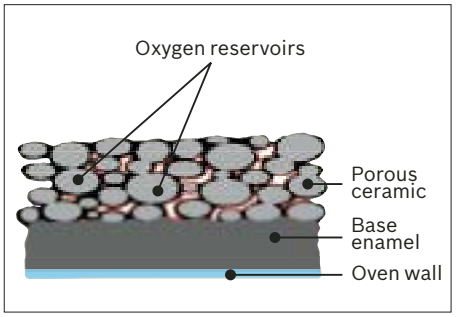
A world first from Bosch. A highly effective self-cleaning method: the ovens patented lining is made up of thousands of microscopic porous oxygen-filled ceramic spheres. When the oven is heated up to cleaning temperature, oxygen is released from the spheres and causes any grease or waste deposits on the lining to break down or oxidise, leaving the oven liners sparking clean and your oven looking like new. EcoClean also has odour reduction properties (30-80%) according to the food being cooked.

EcoClean liners - 4 times more efficient than standard catalytic liners

During the cooking process, grease and fat deposits are absorbed into the liners and are dispersed around the microscopic ceramic spheres which reduces cooking odours by as much as 80%. At an optimum heat of 270ºC during the delicated cleaning cycle, oxgyen is then released, oxidising every trace of grease absorbed within the liners once the cleaning cycle is completed, the special EcoClean are totally renewed. Being up to 4 times more effective than standard catalytic liners, in addition to having an unlimited lifespan, you can be sure that this new EcoClean system will provide you with the same excellent cleaning performance time after time.

EcoClean liners

The EcoClean liner surface consists of several layers of porous microscopic ceramic spheres, each filled with an abundant supply of oxygen.



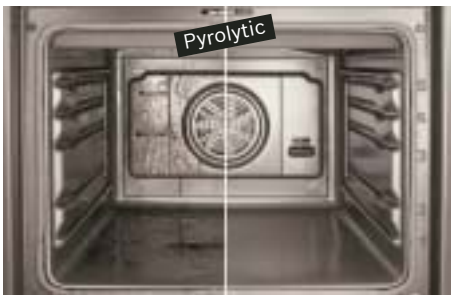
The oxgyen released by the ceramic spheres is more than enough to optimum the EcoClean self-cleaning process. The Bosch EcoClean liners have a larger surface area that is designed to repel against grease deposits. With practically no residual soiling, performance and life span maintained as the oxgyen reservoirs are replenished the next time the oven is heated. Intelligent solutions from Bosch bring enhanced levels of safety and convenience to your home.

Never again oven cleaning: Pyrolytic

Bosch now offers an innovative feature when cleaning an oven is too much of an effort. Welcome to pyrolytic – the self-cleaning oven system from Bosch. The push-button cleaning process superheats the oven to 500ºC and burns off any deposits from baking, roasting and grilling.

The result is a perfectly clean oven and a residue of fine ash that is easily removed with a damp cloth, without using any detergents. As a safety measure, the oven door locks automatically during the cleaning process and remains locked until the oven has cooled to a safe level.

The whole process takes 1-2 hours, depending on the degree of soiling and it can even be programmed to run overnight using the delay timer function. With its unlimited lifespan, coupled with the guarantee that all cavity surfaces including the oven base, door and roasting pan will be cleaned to perfection, it is clear to see why the Bosch pyrolytic self-cleaning system is so popular. Replace arduous scouring, oversprays and other chemical cleansing agents with pyrolytic self-cleaning system.



Our research shows that cleaning the oven is an important factor for consumers

A vast majority of consumers want easy-to-clean ovens. As a result. Bosch has developed a range of EcoClean and pyrolytic self-cleaning systems to meet this demand.

Stainless steel warming drawer

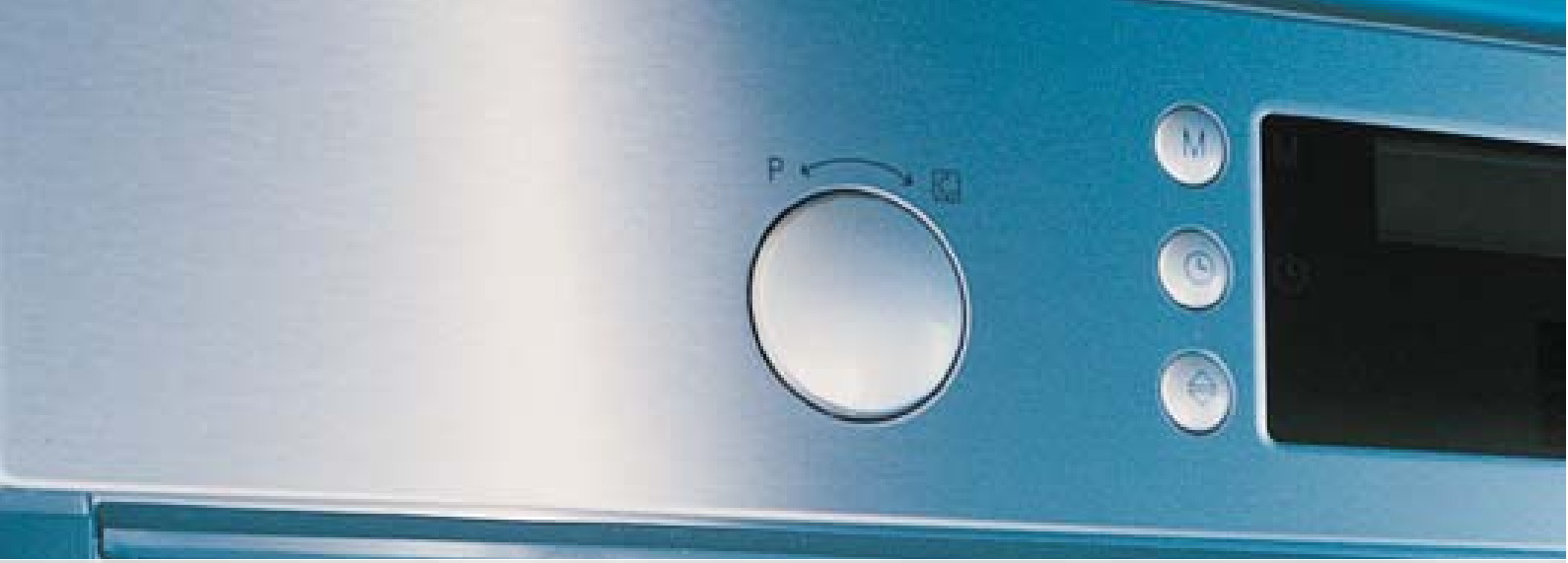
An ideal combination with a Bosch oven. The 290mm warming drawer makes an ideal combination with Bosch oven. The contemporary elegant bar handle and stainless steel front blends in perfectly with Bosch stainless steel appliances. The ideal and most simplistic fitting combination is a combination compact oven and warming drawer. The stainless steel drawer glides right out on telescopic rails to give you full view of the contents inside. It is ideal to pre-warm dishes and plates, keeping food and drink warm, defrosting food, and perfect for proving yeast dough. It has an adjustable temperature range of 40ºC to 80ºC for optimum temperature control, and the integrated hot air fan heater ensures warm air distributed to all areas quickly and efficiently. The warming drawer will hold 6 full place settings or 12 dinner plates. A must for every kitchen!

A spacious hot spot: the warmer drawer

Pre-heats dishes and cups professionally.

Defrosts gently and gradually.

Keeps baking trays tucked away out of sight.



A quantum leap in baking and roasting with a time saving of up to approx. 70%

Quantum Speed oven
Sophisticated enough for the full course menu for your guests, the nutritious dinner for the impatient children, and simple enough for the snack in-between, this new Bosch oven is simply light years ahead...

Quantum Speed saves precious time	Weight (g)	Conventional cooking time	Quantum Speed cooking time	Time saving (%)
Boned leg of lamb	1500	120 minutes	43 minutes	64%
Thin-crust pizza	320	20 minutes	6 minutes	70%
French fries	450	30 minutes	12 minutes	60%
Mini spring rolls	400	21 minutes	10 minutes	52%

A new dimension in speed

The Bosch Quantum Speed oven (For model HBC 86Q651A) cooks up to 70% faster than a conventional oven as it uses sophisticated high power halogen lights and quartz elements in combination with microwave and conventional heating to reduce cooking time. It will save you time in defrosting, cooking, grilling and baking whilst at the same time producing superb results.

The curved interior of the Quantum Speed oven directs the heating and light on and around the food. It also saves time in cleaning as there are no square corners for food to get caught or trapped in.

A new dimension in taste

Good cooking is based on fresh healthy ingredients and delicate preparation. The Bosch Quantum Speed oven protects the natural taste of food by cooking it faster and more evenly whilst retaining maximum nutritional values. The halogen lights in combination with the large quartz grill and microwave energy ensure food is cooked right through, but with a golden colour you would expect from an oven. You do not even have to pre-heat the oven, as the halogen light is instantaneous.

Healthy food tastes better:

- Through shorter cooking times moisture loss is minimised, thereby retaining the maximum amount of vitamins and minerals optimising taste.
- Less oil or butter is required for cooking, retaining the taste of the food rather than making it fatty.
- Salt can be reduced by making the food crispier and giving it a nice outer crust.

Four heating methods combined
The automatic settings deliver the optimum combination of all four heating methods. For example, when cooking a chicken, select the appropriate preset programme and input the weight; the quartz and halogen elements deliver immediate heat while the speed of microwave technology cooks the food from within. The powerful standard elements ensure the chicken is browned and crisped to perfection.

Simple navigation
The LED display and rotary controls make operating the LightSpeed as easy as pressing a button. Once a programme is selected, the oven uses the optimum combination of temperature, cooking methods and time, to cook food in record time. The oven can also be operated manually to fine-tune individual cooking needs.

Large capacity
The large, stainless steel interior makes cooking easier, even for the most discerning cook. Its unique curved design allows for even distribution of heat and is big enough to cook a family sized chicken with ease. The enamelled turnable has 40cm diameter, making it one of the largest in the market to accommodate for the largest meals.

Design and practicality
Installing the LightSpeed oven above a Bosch single oven provides an impressive cooking centre and a stylish complement to your kitchen. For quick and easy operation, the LightSpeed has 51 automatic programmes in an easy-to-follow menu as well as six memory functions to programme your favourite recipes.

A new dimension in kitchen design and practicality

By installing the Quantum Speed oven (For model HBC 86Q651A) above a Bosch single oven, not only do you have a formidable cooking centre but also a stylish complement to your kitchen. No more microwaves on the benchtop wasting valuable space.

The Quantum Speed oven is also incredibly simple and practical to use with 51 easy to follow automatic programmes plus 6 memory functions that combine a variety of heating methods.

This not only makes operation simpler but also faster.

Spacious curved interior

The large curved stainless steel interior makes life even easier for the discerning cook. Not only is it big enough to take a family-sized chicken or a 14-inch pizza, its unique curvature means it is easier to clean. Just wipe away any grease deposits with warm soapy water and a cloth. This curved design also allows a more even distribution of heat within the oven cavity. The enamelled turntable has a diameter of 40cm, making it one of the largest in the market.

Simple-to-use

The LED display menu and rotary controls make operating Quantum Speed oven as easy as turning on a light. Its 51 automatic preset cooking programmes – from roast lamb and vegetables to pizza and fries – mean you can cook your favourite foods in record time.

Once a pre-programmed setting is selected, the oven uses the optimum combination of cooking methods, temperature and time to cook food as quickly as possible. The oven can also be operated manually.

Multifunction 3D

Multifunction cooking systems

Our 3D multifunction ovens have been specifically created to give you complete control. Depending on the oven selected, you can choose the cooking functions best suited to your lifestyle. Food preparation becomes an exercise in flexibility with your oven performing faultlessly to give you the best result with minimum fuss.

- Defrosting to thaw frozen food gently
- Conventional top and bottom heat for baking
- Bottom heat for specialty cooking of flat breads
- Hot air grilling for juicy roasted meat
- Variable grilling for different quantities of food
- 3D for multi-layer cooking

The art of cooking... What makes Bosch cook?

Conventional top and bottom heat

This system, with a temperature range of 50 °C – 270 °C, utilises conventional upper and lower heating for cooking on one level. Heat is generated by an element concealed beneath the oven floor and by the grill element. It provides exactly the right type of heat for foods which require long cooking and recipes that contain high proportion of eggs such as sponges, souffles, yeast recipes, meringues and fruit cakes. It is also ideal for casseroles and large lean cuts of meat e.g. beef or veal.

Bottom heat only

This function is ideal for browning biscuits, e.g. in light coloured tins or pyrex baking dishes. It is also suitable for preserving or for preparation of typical “water bath application” e.g. tureens, desserts etc.

3D hot air

This system uses a ring element which is mounted around the fan (with the fan on) to distribute heat evenly throughout the oven. This optimum heat distribution and constant circulation of hot air eliminates hot spots, so a complete meal can be cooked on 3 levels at the same time. This is ideal for baking cakes and biscuits on up to 3 levels or for puff pastry.

Defrost

A fan in the rear wall of the oven circulates the air in the oven around the frozen food. Frozen pieces of meat, poultry and cakes are defrosted evenly.

Hot air grilling (fan assisted)

This system uses up to 50% less energy than traditional roasting, and involves the grill element and the fan operating alternately on a low speed. During the course of heating, the fan circulates the heat generated by the grill around the food. This ensures that cuts of meat are crisp and evenly brown on all sides. This system can be used without pre-heating as you would with a normal rotisserie, thus saving energy. Even large cuts of meat, poultry or game can be cooked to perfection. It is ideal for smaller cuts such as chicken pieces and racks of lamb. Rotisserie cooking without the fuss!

Variable grilling for small surface

Selected Bosch ovens feature a thermostatically controlled, 3-stage, small width variable grill. This involves only the middle grill element heating and is ideal for grilling smaller quantities and for browning the top of souffles.

Variable grilling for large surface

All Bosch ovens feature a thermostatically controlled, 3-stage, full-width variable grill, which ensures everything – from delicate cheeses to sausages and steak – are grilled to perfection. This is ideal if you wish to cook several large steaks, or quantities of sausages. The oven door remains closed during cooking, so no heat is lost and the controls and handle remain cool.

Pizza setting

This function uses the bottom element and the ring heating element. It is particularly suitable for frozen food as no pre-heating is required. Ideal for frozen pizza, general frozen foods, chips etc. Also perfect for fresh pizzas.

Rapid heat-up

- Time-saving during pre-heating - 30% to 50% without increased energy consumption
- Hot air temperature of 175ºC in about 5 minutes
- 200ºC top/bottom heat in 6 minutes
- No additional energy consumption

Grease and odour filter

- All oven vapours are filtered, preventing lingering grease smells
- Unpleasant smells reduced
- Reduction of the formation of unpleasant grease films on kitchen furniture, as the grease stays in the filter
- Pyrolytic self-cleaning
- Grease filter is dishwasher-proof

Automatic roasting

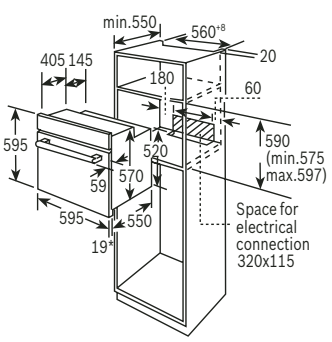
The auto menu programmes are designed to make cooking meats and poultry easy. Simply select the required programme, add the weight and the oven will calculate the correct cooking temperature and time to produce mouth-watering results everytime. The auto programmes can even cook frozen foods and can be programmed to cook in advance.

HBN 331E2J
Built-in 60cm oven

- Stainless steel colour with bar handle
- Multi-functional oven with
  6 heating methods:
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D hot air
  - Hot air grilling
  - Variable grilling for large surface
  - Rapid heat-up (Manual)
- Hot air heating-up duration: 8.3 mins
- Maximum oven temperature 270 °C
  at normal mode
- Electronic clock with timer
- Rotary knobs
- Double glass door
- Cooling fan
- 4 shelves position
- Childproof lock
- Removable door for easy cleaning
- 1 pc circular oven lighting on top at 25W
- Supplied accessories:
  1 universal pan, 1 split grill tray

Technical information
- Cavity volume: 52 litres
- Total connected load: 2.9kW
- 220-240V/50-60Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 382W x 423D mm
Built-in dimensions: 575-597H x 560W x 550D mm



* With metal front 20mm

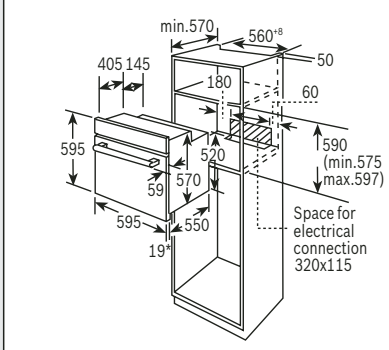
HBN 531E0
Built-in 60cm oven

- Stainless steel colour with bar handle
- Multi-functional oven with
  6 heating methods:
  - Conventional top and bottom heat
  - Bottom heat
  - 3D hot air
  - Hot air grilling
  - Variable grilling for large surface
  - Rapid heat-up (Manual)
- Hot air heating-up duration: 8.3 mins
- Maximum oven temperature 270 °C
- Complete catalytic self-cleaning oven
- Electronic clock with timer
- Rotary knobs
- Double glass door
- Cooling fan
- 4 shelves position
- Childproof lock
- Full glass inner door
- Removable door for easy cleaning
- 1 pc circular oven lighting on top at 25W
- Supplied accessories:
  1 universal pan, 1 aluminium baking tray,
  1 flat grid

Technical information
- Cavity volume: 52 litres
- Total connected load: 3.6kW
- 240V/50-60Hz/15 Amp
- Cable length: 1 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 382W x 423D mm
Built-in dimensions: 575-597H x 560W x 550D mm

*For special project only



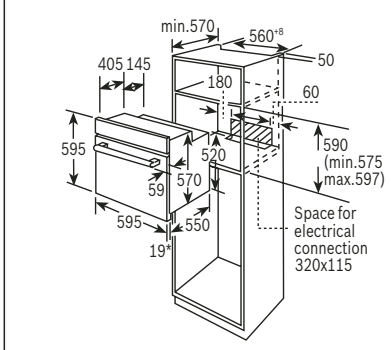
* With metal front 20mm

HBN 131250A
Built-in 60cm oven

- Stainless steel colour with bar handle
- Multi-functional oven with
  4 heating methods:
  - Defrost
  - 3D hot air
  - Hot air grilling
  - Variable grilling for large surface
- Hot air heating-up duration: 6.8 mins
- Maximum oven temperature 270 °C
- EcoClean in rear wall
- Electronic clock with timer
- Rotary knobs
- Double glass door
- Cooling fan
- 5 shelves position
- Childproof lock
- Full glass inner door
- Drop down grill element for easy cleaning
- Removable door for easy cleaning
- 1 pc circular oven lighting on top at 40W
- Supplied accessories:
  1 universal pan, 1 split grill tray, 1 wire rack
- Optional accessory:
  HEZ 329020 – Complete EcoClean set

Technical information
- Cavity volume: 58 litres
- Total connected load: 2.9kW
- 240V/50-60Hz/13 Amp
- Cable length: 2 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 420W x 423D mm
Built-in dimensions: 575-597H x 560W x 550D mm



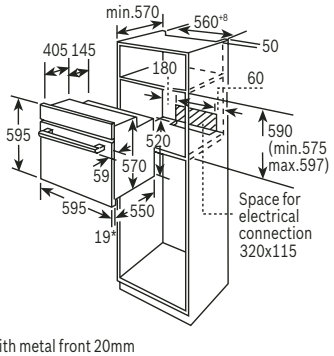
* With metal front 20mm

HBN 430551J
Built-in 60cm oven

- Stainless steel colour with bar handle
- Multi-functional oven with 6 heating methods:
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D hot air
  - Hot air grilling
  - Variable grilling for large surface
  - Rapid heat-up (Manual)
- Hot air heating-up duration: 7 mins
- Maximum oven temperature 270 °C
- Complete EcoClean system
- Electronic clock with timer
- Retractable rotary knobs
- Triple glass cool touch door with 50 °C door temperature
- Cooling fan
- 5 shelves position
- Childproof lock
- Full glass inner door
- Integrated grill element
- Removable door for easy cleaning
- 1 pc circular oven lighting on top at 40W
- Supplied accessories: 1 universal pan, 1 enamel baking tray, 1 flat grid

Technical information
- Cavity volume: 58 litres
- Total connected load: 2.75kW
- 220-230V/50-60Hz/13 Amp
- Cable length: 1.2 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 420W x 423D mm
Built-in dimensions: 575-597H x 560W x 550D mm



* With metal front 20mm

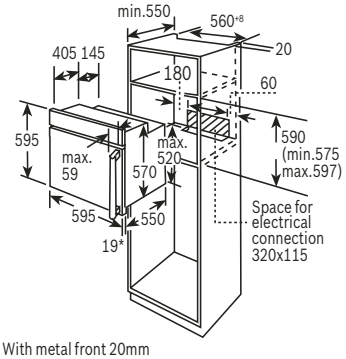
HBN 53L551A
Built-in 60cm oven with side opening

- Stainless steel colour with bar handle
- Multi-functional oven with 9 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D hot air
  - Hot air grilling
  - Variable grilling for small surface
  - Variable grilling for large surface
  - Pizza setting
  - Rapid heat-up (Automatic)
- 160º side opening door
- Hot air heating-up duration: 5.8 mins
- Maximum oven temperature 270 °C at normal mode
- Complete EcoClean system
- Electronic clock with timer
- Retractable knobs
- Quadruple glass cool touch door with 40 °C door temperature
- 5 shelves position
- Cooling fan
- Childproof lock
- Full glass inner door
- Removable door for easy cleaning
- 1 pc circular oven lighting on top at 40W
- Supplied accessories: 1 universal pan, 2 combination grids, 1 enamel baking tray, 1 grill tray

Technical information
- Cavity volume: 58 litres
- Total connected load: 3.5kW
- 220-240V/50-60Hz/15 Amp
- Cable length: 2 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 420W x 423D mm
Built-in dimensions: 575-597H x 560W x 550D mm

*On indent basis



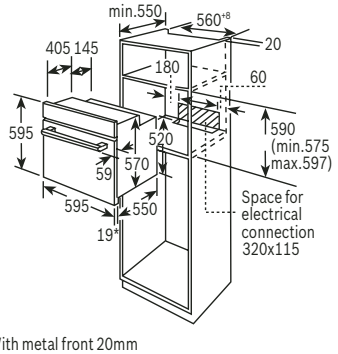
* With metal front 20mm

HBN 560551J
Built-in 60cm oven

- Stainless steel colour with bar handle
- Multi-functional oven with 11 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D hot air
  - Hot air grilling
  - Variable grilling for small surface
  - Variable grilling for large surface
  - Pizza setting
  - Special baking setting
  - Rapid heat-up (Automatic)
  - Warming
- Automatic roasting programme
- Hot air heating-up duration: 7 mins
- Maximum oven temperature 300 °C at normal mode
- Complete EcoClean system
- Electronic clock with timer
- 24 fully automatic programmes
- Actual temperature display
- Sabbath function
- Safety switch-off function
- Residual heat indicator
- Odour catalyser
- Vapour filter
- Retractable knobs
- Triple glass cool touch door with 50 °C door temperature
- Cooling fan
- 5 shelves position
- Childproof lock
- Full glass inner door
- Removable door for easy cleaning
- 1 pc circular oven lighting on top at 40W
- Supplied accessories: 1 universal pan, 1 combination grid, 1 enamel baking tray

Technical information
- Cavity volume: 58 litres
- Total connected load: 2.75kW
- 220-230V/50-60Hz/13 Amp
- Cable length: 1.2 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 420W x 423D mm
Built-in dimensions: 575-597H x 560W x 550D mm



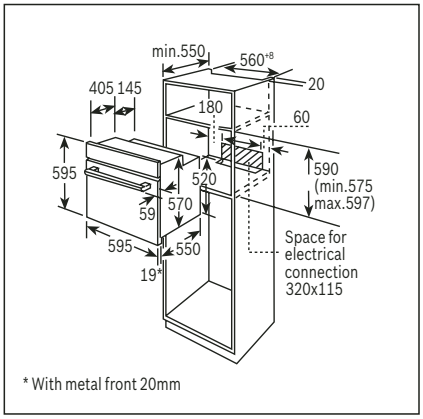
* With metal front 20mm

HBN 760651
Built-in 60cm pyrolytic oven

- Stainless steel colour with bar handle
- Multi-functional oven with 11 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot air
  - Hot air grilling
  - Variable grilling for small surface
  - Variable grilling for large surface
  - Pizza setting
  - Special baking setting
  - Rapid heat-up (Automatic)
  - Warming
- Automatic roasting programme
- Hot air heating-up duration: 5.3 mins
- Pyrolytic self-cleaning oven at 500 °C
- Maximum oven temperature 300 °C at normal mode
- Electronic clock with timer
- Retractable knobs with illumination
- 24 fully automatic
- Actual temperature display
- Sabbath function
- Safety switch-off function
- Residual heat indicator
- Odour catalyser
- Vapour filter
- Triple glass cool touch door with 40 °C door temperature
- Cooling fan
- 5 shelves position
- Childproof lock
- Full glass inner door
- Removable door for easy cleaning
- 2 pc round halogen lights with on/off control
- Supplied accessories: 1 universal pan suitable for pyrolytic cleaning, 1 combination grid, 1 enamel baking tray suitable for pyrolytic cleaning

Technical information
- Cavity volume: 60 litres
- Total connected load: 3.5kW
- 220-240V/50-60Hz/15 Amp
- Cable length: 1.2 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 450W x 408D mm
Built-in dimensions: 575-597H x 560W x 550D mm



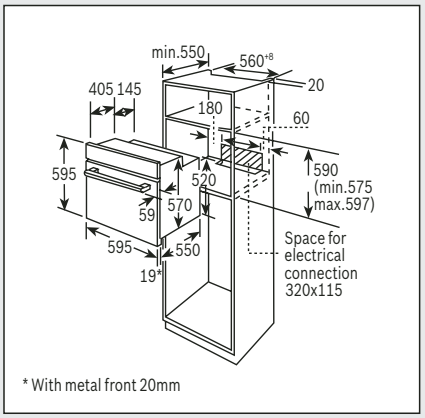
* With metal front 20mm

HBN 760551F
Built-in 60cm pyrolytic oven with rotisserie

- Stainless steel colour with bar handle
- Multi-functional oven with 11 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot air
  - Hot air grilling
  - Variable grilling for large surface
  - Pizza setting
  - Special baking setting
  - Rotisserie
  - Rapid heat-up (Automatic)
  - Warming
- Hot air heating-up duration: 5.3 mins
- Maximum oven temperature 300 °C at normal mode
- Pyrolytic self cleaning oven at 500 °C
- Electronic clock with timer
- Retractable knobs
- 24 fully automatic
- Actual temperature display
- Sabbath function
- Safety switch-off function
- Residual heat indicator
- Odour catalyser
- Vapour filter
- Quadruple glass cool touch door with 40 °C door temperature
- Cooling fan
- 5 shelves position
- Childproof lock
- Full glass inner door
- Removable door for easy cleaning
- 1 pc oven lighting on top at 40W with on/off control
- Supplied accessories: 1 universal pan suitable for pyrolytic cleaning, 1 combination grid, 1 enamel baking pan suitable for pyrolytic, 1 rotary spit

Technical information
- Cavity volume: 60 litres
- Total connected load: 3.5kW
- 220-240V/50-60Hz/15 Amp
- Cable length: 1.2 m

Appliance dimensions: 595H x 595W x 548D mm
Cavity dimensions: 323H x 450W x 408D mm
Built-in dimensions: 575-597H x 560W x 550D mm



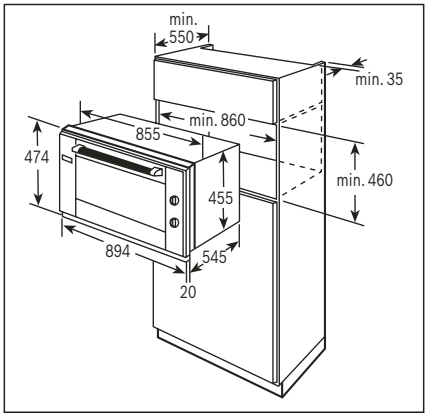
* With metal front 20mm

HBL 3552A
Built-in 90cm oven

- Stainless steel colour with bar handle
- Multi-functional oven with 8 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - Top heat
  - Hot air
  - 3D hot air
  - Hot air grilling
  - Variable grilling for large surface
- Hot air heating-up duration: 8 mins
- Maximum oven temperature 250 °C at normal mode
- Electronic clock with timer
- Rotary knobs
- Triple glass cool touch door with 50 °C door temperature
- Cooling fan
- 2 pc circular oven lighting on top at 30W
- Supplied accessories: 2 combination grids, 2 enamel baking trays

Technical information
- Cavity volume: 66 litres
- Total connected load: 2.9kW
- 220-240V/50-60Hz/13 Amp
- Cable length: 2.3 m

Appliance dimensions: 474H x 894W x 545D mm
Cavity dimensions: 315H x 555W x 380D mm
Built-in dimensions: 460H x 860W x 550D mm

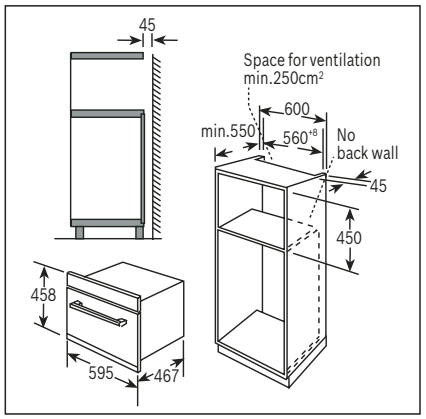


HBC 86Q651A
Built-in microwave combination oven with light speed technology

- Sophisticated/Innovative heating system using a combination of surface heating elements, microwave, a quartz heater and halogen light
- Up to 4 times faster than conventional oven
- 34 litres stainless steel compartment with innovative round cooking compartment
- 6 heating methods:
  - Top/bottom heating
  - Hot air
  - 3 stage quartz grill
  - Microwave
  - Separate bottom heating
  - Combined operation
- Electronic oven control
- Automatic temperature suggestions
- 900W microwave (5 power setting), available individually or in combination with all the other types of heating (excluding the intensive setting)
- Maximum oven temperature 250 °C at normal mode
- Easy to operate electronics with short stroke switches and push-in rotary switches
- LED digital display for preparation time and the time of day
- Automatic programmes in 11 programmes groups with a total of 51 programmes
- Memory function (6 memory locations)
- 3-stage programming (microwave)
- Childproof lock
- 40cm diameter turntable plate, able to hold large pizza
- Easy-clean smooth curved stainless steel interior
- Supplied accessories: 1 cookbook, 1 rack

Technical information
- Cavity volume: 34 litres
- Total connected load: 3.6kW
- 230V/50Hz/15 Amp
- Appliance must be installed above 850 mm
- Cable length: 1.5 m

Appliance dimensions: 458H x 595W x 467D mm
Cavity dimensions: 204H x 440W x 420D mm
Built-in dimensions: 450H x 560W x 550D mm

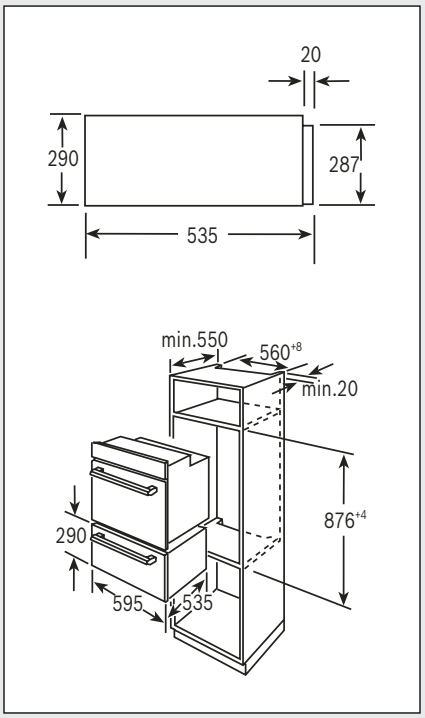


HSC 290651A
Built-in warmer drawer

- 290 mm high in stainless steel
- Usable for:
  - Proving yeast dough
  - Thawing food
  - Keeping food warm
  - Pre-warming utensils
- Door handle same as full size ovens
- Heating by heating plate made of toughened glass
- Stepless temperature control from approx. 40 °C - 80 °C
- Inner compartment made of stainless steel
- Fully extendable telescopic rails
- Load up to 25 kg

Technical information
- Total connected load: 0.85kW
- 220-240V/50-60Hz/13 Amp
- Cable length: 1.5 m

Appliance dimensions: 290H x 595W x 535D mm
Cavity dimensions: 245H x 475W x 426D mm (54L)
Built-in dimensions: 290H x 560W x 550D mm

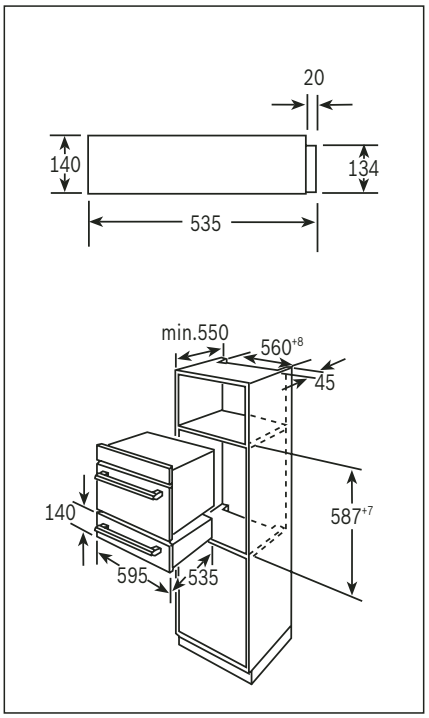


HSC 140651A
Built-in warmer drawer

- 140 mm high in stainless steel
- Usable for:
  - Proving yeast dough
  - Thawing food
  - Keeping food warm
  - Pre-warming utensils
- Door handle same as full size ovens
- Heating by heating plate made of toughened glass
- Stepless temperature control from approx. 40 °C - 80 °C
- Inner compartment made of stainless steel
- Fully extendable telescopic rails
- Load up to 25 kg

Technical information
- Total connected load: 0.85kW
- 220-240V/50-60Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 140H x 595W x 535D mm
Cavity dimensions: 95H x 475W x 426D mm (21L)
Built-in dimensions: 140H x 560W x 550D mm



Accessories

Ovens

HEZ 317000
Pizza tray
Extra large, enamelled tray (Ø 35cm). Enamel colour matches the oven. Can be used for fresh and frozen pizzas and large, round juicy flans such as quiche, tart or flat cakes. It is scratch-resistant, easy to clean and dishwasher-safe. This can be used in the LightSpeed oven.

HEZ 324000
Wire rack
Fits into the universal pan for all grilling applications. Universal pan and wire rack can be removed together.

HEZ 325000/325070
Split grill tray
Ideal for cooking two food types on one level, e.g. roast on one side with tray and vegetables on other side without the tray.

HEZ 327000
Baking stone/Pizza paddle
This oven accessory is ideal for making bread or pizza. It is made of ceramic.

HEZ 332010
Multi-purpose pan with adhesive coating
Extra deep and large enamelled pan for juicy fruit flans, pizzas, deep-frozen dishes, large roasts and bread. This pan can be used to catch any residual fat or drippings when grilling and has a non-stick coating.

HEZ 333000
“Profi” extra-deep pan
Extra deep, large pan (10 litres capacity) with wire rack insert and is best suitable for large roasts.

HEZ 333001
Lid for “Profi” pan
Enamelled lid, matches “Profi” pan (HEZ333000). Turns the “Profi” pan into a “Profi” roaster. Gently roasts large pieces of meat. The lid is easy to clean. Ideal for automatic programmes.

HEZ 333070
Profi pan (Suitable for pyro clean)
An extra deep pan with wire shelf. Ideal for roasting large joints of meat and for grilling.

HEZ 6000
Metal roasting dish
This metal roaster (5 litres) has an outer enamelled and interior nonstick coating. It fits the extended cooking zone of the ceramic hobs. Can also be used in the oven (with/without automatic roasting).

HMZ 21GB
Glass roasting dish
This glass roaster (3.5 litres capacity) is made of oven and microwave resistant glass. It is suitable for roasting meat, cooking poultry, vegetable dishes and soufflés in the oven. The lid can also be used as a Gratin dish. Can be used for compact oven.

Model	Description	HBN 331E2J	HBN 531E0	HBN 131250A
HEZ317000	Pizza tray			•
HEZ324000	Wire rack			•
HEZ325000	Split grill tray			
HEZ325070	Split grill tray, suitable for pyro clean			
HEZ327000	Baking stone/Pizza paddle			•
HEZ329020	EcoClean set			•
HEZ331010	Baking tray with anti-adhesive coating			•
HEZ331070	“Profi” pan, suitable for pyro clean			
HEZ332000	Multi-purpose pan			
HEZ332010	Multi-purpose pan with anti-adherent coating			•
HEZ332070	Multi-purpose pan, suitable for pyro clean			
HEZ333000	“Profi” Extra deep pan			•
HEZ333001	Lid for “Profi” pan			•
HEZ333070	Profi pan, suitable for pyro clean			
HEZ333100	Variable telescopic drawer			
HEZ333102	Variable telescopic drawer			
HEZ333101	Lid for variable telescopic drawer			
HEZ334000	Wire rack			
HEZ334001	Wire rack			
HEZ336000	Glass pan			•
HEZ338250	2 level telescopic shelf rails			
HEZ338350	3 level telescopic shelf rails			
HEZ338301	3 level telescopic shelf rails			•
HEZ338355	3 level telescopic shelf rails, full extension			
HEZ390800	Enamelled multi-purpose dish, 7.5 litres			•
HEZ6000	Metal roasting dish, 5 litres			•
HMZ21GB	Glass roasting dish, 3.5 litres			•
HEZ430000	Aluminium baking tray	•	•	
HEZ431000	Enamel baking tray	•	•	
HEZ432000	Multi-purpose pan	•	•	
HEZ434000	Wire shelf	•	•	
HEZ438200	2 level telescopic shelf rails	•	•	
HEZ438300	3 level telescopic shelf rails			

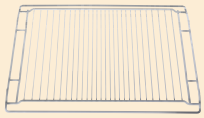
HEZ 329020
ecoClean Set
This accessory ensures a permanent self-cleaning of coated surfaces. It has an unlimited lifespan.

HEZ 331010
Baking tray with anti-adhesive coating
Ideal for baking cakes, biscuits, rolls and bread. Made of high quality non-adhesive coating. You can remove your bakeries easily without leaving deposits on the tray.

HEZ 331070
“Profi” pan
This pan is ideal for moist cakes, roast meat and frozen pastries. It is also a perfect catch tray for fat when grilling.

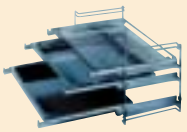
HEZ 332000
Multi-purpose pan
Extra deep pan that is ideal for large roasts.

HEZ 332070
Multi-purpose pan (Suitable for pyro clean)
Extra deep pan that is ideal for large roasts.



HEZ 334000/334001
Wire rack
For ovenware, cake tins, roasts, grilled food and frozen biscuits. Highly stable due to closely arranged middle wire.

HEZ 336000
Glass pan
Made of oven-proved glass and can be used as a large cooking and serving utensil. This glass pan is ideal for soufflés, fish, toast or grilled dishes. It is easy to clean and dishwasher-proof.



HEZ 338250/338350
HEZ 338301/338355
HEZ 438200/438300
Telescopic shelf rails
The sliding shelf mechanism provides direct access to shelf rails at level 2, 3 and 4, without having to lift them off the shelf.

HEZ 390800
Enamelled multi-purpose dish
This enamelled dish (7.5 litres) has an outer enamel coating. It is ideal for large quantities. Safe to use in oven and dishwasher-proof.

*On indent basis

HBN 430551J	HBN 53L551A	HBN 560551J	HBN 760551F	HBN 760651	HBQ 86Q651A
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Microwave Oven

Tasteful cooking with compact microwave ovens

Microwave cooking
It is a fact that most kitchens today have a microwave oven. What makes the new Bosch HMT 9656EU microwave oven special is that it is designed specifically to be built-in above a Bosch oven or in a separate cabinet to avoid cluttering up the bench top. This powerful 1000W microwave features the latest INNOWAVE technology, memory programmes and defrost settings.

Innowave
Inverter technology gives top performance and lower power consumption. It achieves savings of 10% on time, 15% on energy, reduces the actual microwave weight, adds 18% to interior space without any change to the oven's dimensions and produces excellent cooking results.

Auto defrost
A gentle defrost with 2 programmes for bread and cake, meat and fish. The new INNOWAVE technology saves 30% more energy than traditional defrost programmes.

Automatic weight programme
Press the programme button, select the programme number and enter the weight. The oven will automatically calculate the optimum power and time required to cook or defrost your dish to perfection.

Memory function
Store 2 of your favourite recipe instructions, then simply press the memory button to repeat the sequence any time.

3-stage programming
Allows you to programme the microwave to automatically run up to three power levels and cooking times consecutively.

Sleek finish
Bosch microwaves come with a new ventless frame kit for a really sleek finish.

Digital display
Clearly indicates the power level and cooking duration selected. All Bosch microwaves also feature a 24 hour digital clock and timer control up to 99 minutes.

Pop-out control
The timer is controlled via a pop-out rotary control knob which helps to maintain a clean line when the microwave is not in use.

HMT 75M420
Freestanding microwave oven

- White colour
- 24.5cm glass turntable
- 4 automatic defrost programmes
- 3 automatic cooking programmes
- 1 memory function
- Digital clock with time display
- 99 minutes max time setting
- 5 microwave power settings: (90, 180, 360, 600 and 800W)

Technical information
- Cavity volume: 17 litres
- Power output: 800W
- Total connected load: 1.270W
- 230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 280H x 462W x 320D mm

*On indent basis

HMT 75M450
Freestanding microwave oven

- Stainless steel
- 24.5cm glass turntable
- 4 automatic defrost programmes
- 3 automatic cooking programmes
- 1 memory function
- Digital clock with time display
- 99 minutes max time setting
- 5 microwave power settings: (90, 180, 360, 600 and 800W)

Technical information
- Cavity volume: 17 litres
- Power output: 800W
- Total connected load: 1.270W
- 230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 280H x 462W x 320D mm

*On indent basis

HMT 9850
Freestanding microwave oven and hot air grill

- Stainless steel
- 3 types of heating functions:
  - Hot air up to 250°C
  - 3 setting variable grilling
  - Grill with circulating air
- 32cm glass turntable
- 5 microwave power settings: (90, 180, 360, 600 and 1000W)
- Digital clock with time display
- 99 minutes max time setting
- 3-stage programming for microwave
- Can be built-under

Technical information
- Cavity volume: 30 litres
- Power output: 1000W
- Circulating air grill power: 2550W
- Total connected load: 2650W
- 220-230V/50Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 322H x 530W x 500D mm

*On indent basis

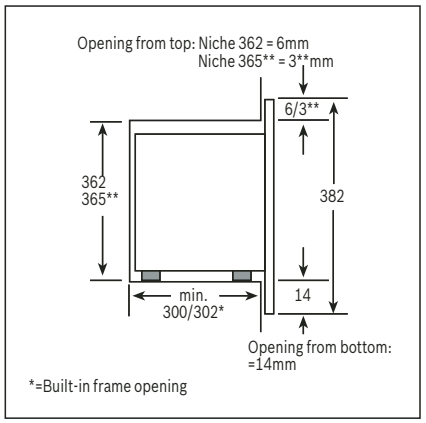
HMT 75M650W
Built-in microwave oven

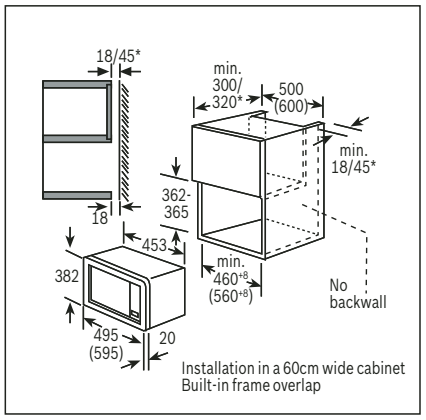
- Stainless steel front panel with frame included
- 24.5cm glass turntable
- 4 automatic defrost programmes
- 3 automatic cooking programmes
- 1 memory function
- Digital clock with time display
- 99 minutes max time setting
- 5 microwave power settings: (90, 180, 360, 600 and 800W)

Technical information
- Cavity volume: 17 litres
- Power output: 800W
- Total connected load: 1270W
- 220V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 280H x 453W x 320D mm
Built-in dimensions: 362H x 560W x 300D mm
Frame kit dimensions: 382H x 594W

*On indent basis



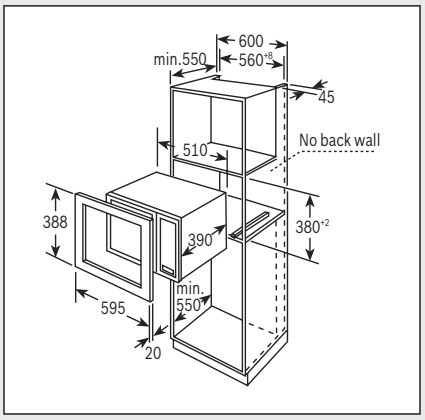


HMT 9656EU
Built-in microwave oven

- INNOWAVE technology
- Stainless steel front panel with frame included
- 34cm glass turntable
- 5 microwave power settings: (90, 180, 360, 600 and 1000W)
- Digital electronic control
- 24 hour LED clock
- 99 minutes max time setting
- 3-stage programming for microwave
- 3 defrost programmes
- 4 cooking programmes
- 2-recipe memory settings
- Glass door material
- Push button control
- Retractable rotary knob
- Interior light

Technical information
- Cavity volume: 27 litres
- Power output: 1000W
- Total connected load: 1240W
- 230V/50Hz/13 Amp
- Cable length: 1.2 m

Appliance dimensions: 310H x 510W x 390D mm
Built-in dimensions: 380H x 560W x 550D mm
Frame kit dimensions: 388H x 595W x 20D mm

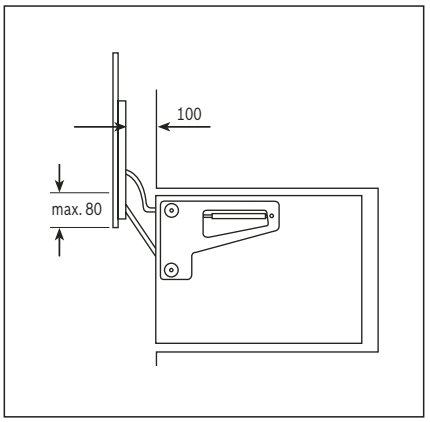


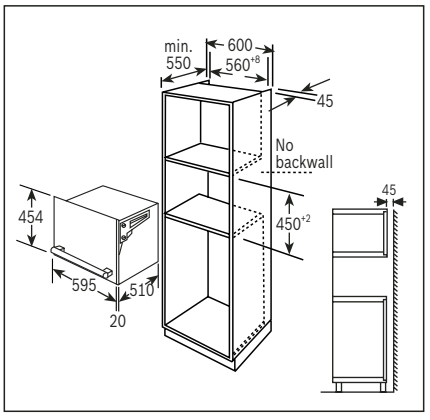
HEZ 15L650
60cm Liftdoor

- Stainless steel
- Accessory for building in Tall housing
- Lift door bottom-up

Appliance dimensions: 448H x 558W x 520D mm
Cavity dimensions: 446H x 514W x 518D mm
Built-in dimensions: 450H x 560W x 550D mm
Front projection: 20mm

*On indent basis





Capture natural goodness. With Bosch steam cookers and ovens.

With Bosch steam cookers, you preserve all the natural goodness and ingredients of your food. All the valuable vitamins, minerals and nutrients – as well as the original taste - are almost entire retained by the gentle steaming process.

Steam Cooker/Oven

The easy way to healthy eating

A magical combination that makes everything possible: the Bosch steam oven. An innovative combination of steam and hot air produces succulent, crispy roasts as effortlessly as all kinds of pudding. Not to mention tasty bakes. Or would you prefer some freshly baked bread or homemade biscuits?
No problem, after all, steam ovens have been used professionally for decades in the bakery trade.

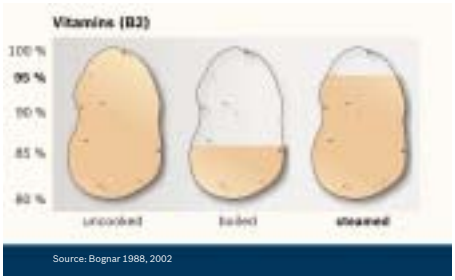
Fresh baked bread

Pork roast with crackling

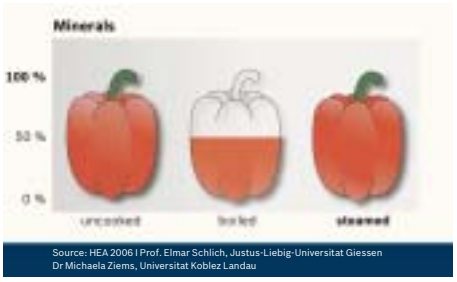
Curd soufflé

Now everything tastes like it should

The steam cooker and oven are real preservation appliances. After all, not only do they retain important nutrients for a healthy diet (see diagram) but, first and foremost, they keep the original flavour of the food. A fresh, authentic taste that makes seasoning unnecessary.



Source: Bognar 1988, 2002



Source: HEA 2006 I Prof. Elmar Schlich, Justus-Liebig-Universitat Giessen
Dr Michaela Ziems, Universitat Koblez Landau

Healthy eating the easy way

Various dishes can be prepared at the same time – the different flavours do not mix.

Exquisite design: the extra large display is perfectly integrated in the high quality control panel.

Top convenience: the steam cooker does not require a permanent water supply while the 1.3 litres water tank offers maximum freedom.

HBC 26D550
Built-in steam oven

Steam cooker

- Stainless steel colour with bar handle
- Heating method: steam
- 37 automatic programmes for easiest operation
- 4 different shelf positions
- Integrated water reservoir that requires no direct water connection
- 1.3 litres water tank
- Maximum steam temperature at 100 °C
- Minimum steam temperature at 40 °C
- Electronic clock with timer
- Retractable rotary knobs
- Double glass door
- Cooling fan
- Childproof lock
- Safety switch off function
- Full glass inner door
- 1 pc circular oven lighting on top at 25W
- Supplied accessories:
  1 punched tray, 1 unpunched tray, 1 flat grid

Technical information
- Cavity volume: 35 litres
- Total connected load: 1.9kW
- 240V/50Hz/13 Amp
- Cable length: 1.5 m

Appliance dimensions: 454H x 594W x 520D mm
Cavity dimensions: 245H x 355W x 425D mm
Built-in dimensions: 450H x 560W x 550D mm

HBC 36D750
Built-in steam oven

product design award 2007

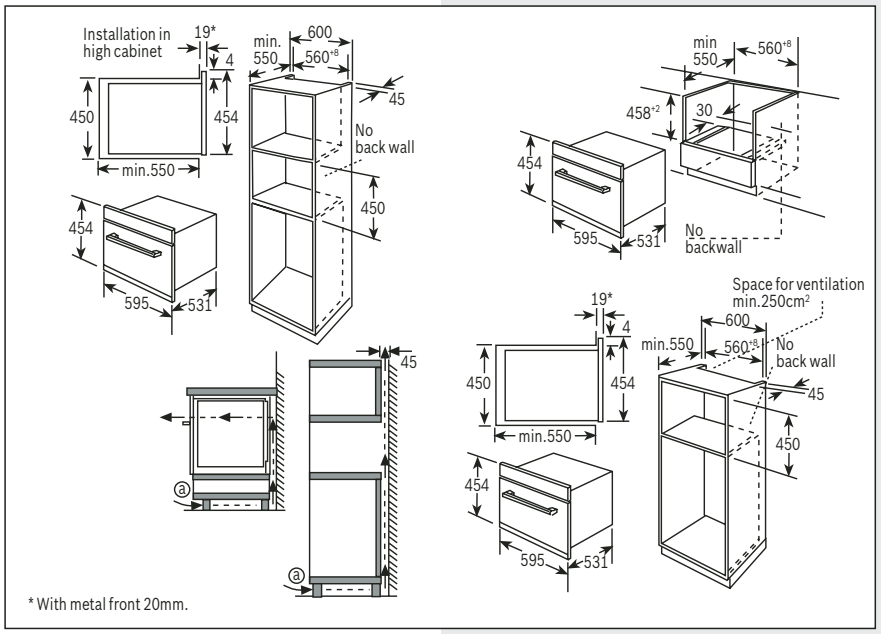
A Energy Efficiency Class

Steam oven

- Stainless steel colour with bar handle
- Heating methods: Steam and convection
- 52 automatic programmes for easiest operation
- 4 different shelf positions
- Integrated water reservoir that requires no direct water connection
- 1.3 litres water tank
- Hot air temperature at max. 230 °C
- Maximum steam temperature at 100 °C
- Minimum steam temperature at 40 °C
- Electronic clock with timer
- Retractable rotary knobs
- Double glass door
- Cooling fan
- Childproof lock
- Safety switch off function
- Full glass inner door
- 1 pc circular oven lighting on top at 25W
- Supplied accessories:
  1 punched tray, 1 unpunched tray,
  1 flat grid

Technical information
- Cavity volume: 32 litres
- Total connected load: 1.9kW
- 240V/50Hz/13 Amp
- Cable length: 1.5 m

Appliance dimensions: 454H x 594W x 520D mm
Cavity dimensions: 245H x 355W x 400D mm
Built-in dimensions: 450H x 560W x 550D mm



* With metal front 20mm.

Design as stimulating as coffee.

The ultimate taste experience from Bosch introduces a new and innovative era in coffee making with its world-first AromaWhirl brewing system. With quality and great looks in mind, Bosch continues to focus on taste, hygiene and longevity. The new, fully automatic benvenuto espresso/coffee machines feature our unique AromaWhirl brewing system to produce cafe-style coffee in your very own kitchen.

Bosch **Milestones**

2002 Aroma-whirl technology for espresso/ fully- automatic coffee machines

Coffee Machine

BOSCH
BOSCH

A totally new taste experience

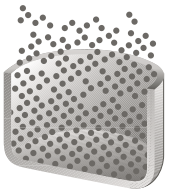
aroma whirl system With conventional high pressure methods, the water takes the easiest route through the ground coffee and in doing so extracts a high quantity of flavour and aromatic elements. In benvenuto espresso/coffee machines this extraction is optimised by a world-first innovation, the AromaWhirl system.

The ground coffee and water are whirled around in a newly developed, flexible brewing chamber, bringing the ground coffee into intensive contact with the water and thus extracting more flavour substances than ever.

single portion CLEANING The innovative single portion cleaning function was specially developed for benvenuto. This function removes the cooled and stale residual water from the system after each brew. This practical measure ensures the coffee is always brewed in clean and hygienic conditions, allowing the coffee flavour to develop to its full potential since the water used is completely fresh.

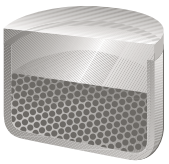
Milk Whirl System The new Milk Whirl System produced with a special technology ensures fine frothing of milk.

By developing the new benvenuto espresso/coffee machine, Bosch has succeeded in obtaining even more flavour from the coffee using high pressure.



1. Filling

The integrated mill inside benvenuto espresso/coffee machines grinds the coffee beans as finely as you wish and fills the brewing chamber with ground coffee to the required level.



2. Closing

Once the ground coffee is in place, the brewing chamber is hermetically sealed and the coffee is compressed.

3. Brewing

The boiling water is now pumped in. The water pressure increases and the brewing chamber expands thanks to the spring-loaded lid. The unique "dynamic brewing process" starts: the water is swirled around with the ground coffee in the brewing chamber, and this enables it to extract far more flavour substances than in conventional processes using rigid brewing chambers.

Thanks to its AromaWhirl technology, Bosch is able to extract more flavour from the coffee.

The removable drip tray catches anything missing the cup from the coffee dispenser.

The B40 and B70 models can be programmed in eight languages.

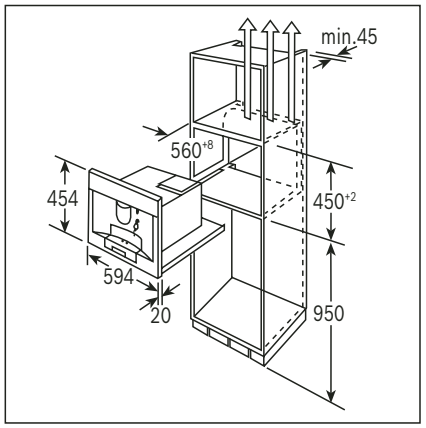
TKN 68E751
>>Gourmet<<
Fully automatic built-in Espresso/Coffee Machine

aroma whirl system · single portion CLEANING

- Colour: Stainless Steel
- Unique AromaWhirl brewing system
- Hygienic single portion cleaning function
- Frothing and hot water function for convenient preparation of cappuccino, tea or other hot drinks
- Grinder with storage container (approx. 400g) for fresh coffee beans
- Aroma lid
- Removable freshwater container, capacity approx.1.8 litres
- Height-adjustable coffee dispenser
- Removable drip container and grid
- Ground coffee quantity and degree of grinding may be set individually
- Separate container for pre-ground coffee
- Thermo-block pump pressure system (approx. 15 bar)
- High-quality cone-type grinder in tempered steel
- Variable brewing chamber (7 - 14g)
- 1 or 2 cups dispensing option per brewing cycle
- Automatic de-scaling programme
- Nominal rating: 1300W
- Convenient and simple key pad programming
- Built-in frame for easy slide-out operation to fill up water or coffee beans
- Supplied accessories: measuring spoon for pre-ground coffee, test strips for establishing the degree of water hardness, cleaning tablets, descale agent
- Cable length: 1.2 m

Optional accessories:
De-scaling agent (310 451)
Cleaning tablets (310 575)
Filter cartridge (461 732)

Appliance dimensions: 458H x 594W x 532D mm



TCA 6801
>>Benvenuto B70<<
Fully automatic Coffee Machine

aroma whirl system plus · single portion CLEANING · Milk Whirl System

- Colour: Silver/ Bronze
- Unique AromaWhirl system plus
- Milk Whirl System
- Innovative single portion cleaning function for good taste and hygiene in every cup
- Milk system for more foam
- Removable brew unit
- Thermoblock pump system (approx. 15 bar)
- Rotary knobs for selecting all functions
- Frothing nozzle for cappuccino and cafe latte
- Automatic grinding system, holds up to 250g fresh coffee beans
- Individual adjustable coffee grounds and freeness
- Separate container for pre-grounded coffee
- Variable brew chamber (7 - 14 g)
- Removable 1.8 litres water tank
- Cup warming plate for pre-heating cups
- Another plate for latte macchiato glasses
- Removable drip tray and grille
- Height adjustable coffee dispenser
- High-quality hardened steel conical grinder
- Easy to use multilingual digital display
- Milk container
- Integrated water filter cartridge protects against scale build-up
- Automatic de-scaling programme
- Automatic cleaning programme for cleaning tab
- Automatically rinses when switched on or off
- Nominal rating: 1400W
- Stand-by function: start time, time of day and switch-off time can be programmed
- Supplied accessories: measuring spoon, water testing strip, cleaning tablets, descaling tablets
- Additional accessories: water filter cartridge, service tablet, milk container
- Cable length: 1.2 m

Appliance dimensions: 305H x 482W x 342D mm

*Available End Sep 2007

TCA 6401
>>Benvenuto B40<<
Fully automatic Coffee Machine

aroma whirl system plus · single portion CLEANING · Milk Whirl System

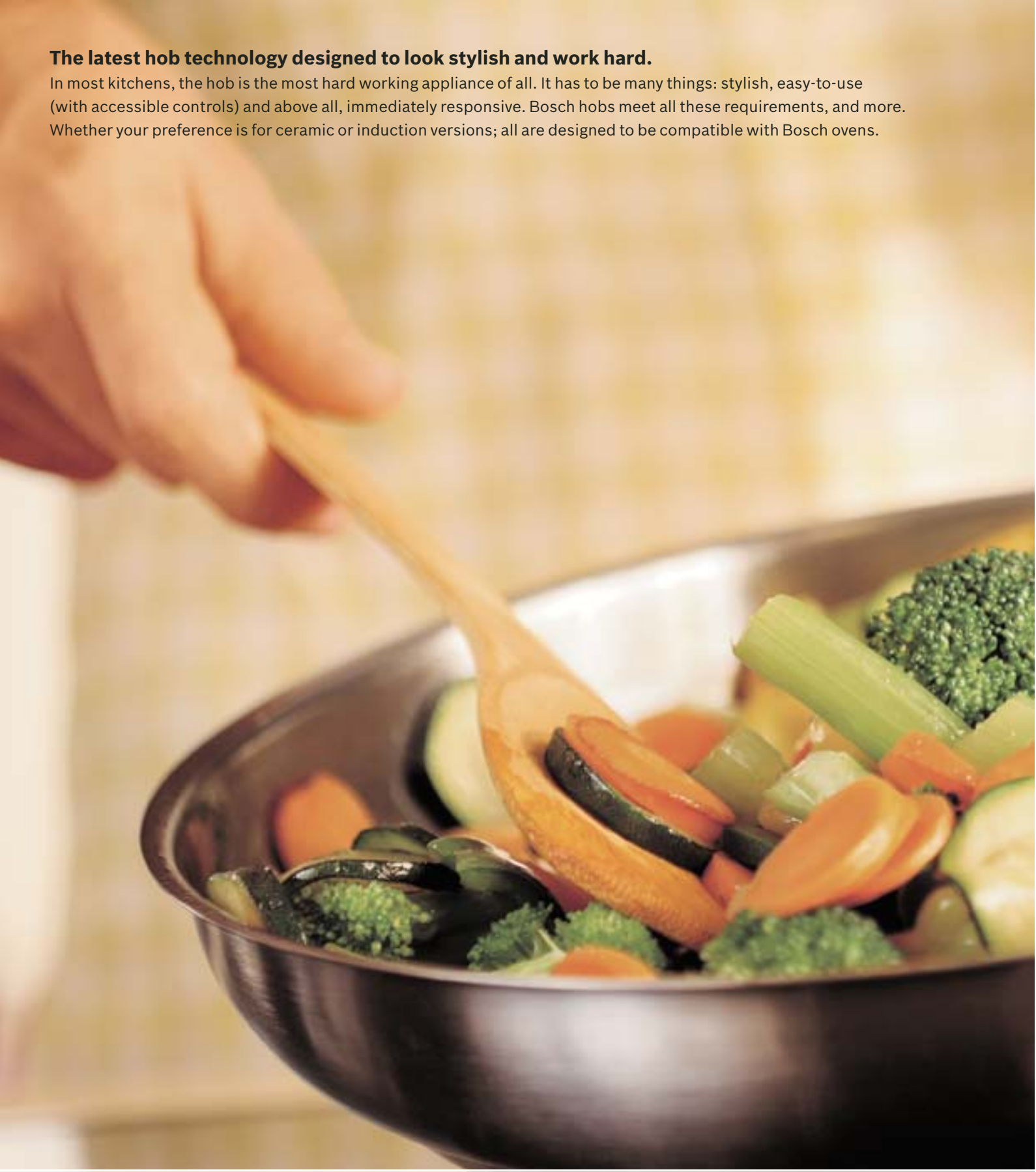
- Colour: Anthracite/ Silver
- Unique AromaWhirl system plus
- Milk Whirl System
- Innovative single portion cleaning function for good taste and hygiene in every cup
- Milk system for more foam
- Removable brew unit
- Thermoblock pump system (approx. 15 bar)
- Rotary knobs for selecting all functions
- Frothing nozzle for cappuccino and cafe latte
- Automatic grinding system, holds up to 250g fresh coffee beans
- Individual adjustable coffee grounds and freeness
- Separate container for pre-grounded coffee
- Variable brew chamber (7 - 14 g)
- Removable 1.8 litres water tank
- Cup warming plate for pre-heating cups
- Removable drip tray and grille
- Height adjustable coffee dispenser
- High-quality hardened steel conical grinder
- Easy to use multilingual digital display
- Automatic de-scaling programme
- Automatic cleaning programme for cleaning tab
- Automatically rinses when switched on or off
- Nominal rating: 1400W
- Stand-by function: start time, time of day and switch-off time can be programmed
- Supplied accessories: measuring spoon, water testing strip, cleaning tablets, descaling tablets
- Cable length: 1.2 m

Appliance dimensions: 305H x 482W x 342D mm

*Available End Sep 2007

The latest hob technology designed to look stylish and work hard.

In most kitchens, the hob is the most hard working appliance of all. It has to be many things: stylish, easy-to-use (with accessible controls) and above all, immediately responsive. Bosch hobs meet all these requirements, and more. Whether your preference is for ceramic or induction versions; all are designed to be compatible with Bosch ovens.



Electric Hob

Ceramic hob - glowing with the latest cooking technology

Ceramic cooktops, enhance your kitchen and cooking experience
Bosch ceramic hobs, provide the ultimate in wipe-once maintenance. Flexible cooking zones make them ideal for use with the smallest or largest pans. Whichever Bosch hob you choose, you can be sure of a stylish, easy-to-clean, ultra-responsive cooktop.

Choice of styling
With a choice of frame trim or facetted front edge designs. All control panels are front mounted.

The design lines

Circular frame work
The classic design with flat circular framework in stainless steel.

Front profile
Selected models have a new stylishly facetted, angled edge at the front of the unit.

Ceramic hobs have been gaining popularity steadily
With their slim shape and sleek wipe-clean surface they undoubtedly enhance any kitchen. With their tough stain and scratch resistant black ceramic glass surface, it is easy to see why they are perfect hobs for many people.

Dual ring cook zone
Available on selected ceramic hobs, this energy-saving feature means that depending on the size of the pan, you can select the smaller or larger cooking zone for pans.

Flexible cook zones: the proper place for every pot
The cook zones on the ceramic glass cooktop are designed with such flexibility that you will always find the matching cook zone for all pot sizes, pans and roasting dishes e.g. by switching on outer heating rings for every large cooking utensils and pans or additional side zones for large roasting dishes.

Residual heat display: save energy!
Each cook zone on the ceramic glass cooktop features a seperate residual heat display in order to save as much energy as possible. At a glance, one can see which cook zone is still hot and may as long as the display is illuminated use it for simmering purposes or keeping meals hot.

2-stage residual heat indicators
All ceramic hobs come with 2-stage digital residual heat indicator for each cooking zone. This is ideal for keeping food warm or slow finish cooking.

Automatic boil start
The cooking zone may be set to operate at full power for a period of time before reverting back to a preset power level.

Safety cut-off
Selected Bosch ceramic cooktops will turn off after a period of time if the controls have not been touched.
For example: an element set on "High" (setting 9) will switch off after 60 minutes. An element set on "Low" (setting 1) will switch off after 10 hours. Again, Bosch provides peace-of-mind and safety in the kitchen.

Quick-Therm
For improved control and flexibility, heat is delivered to the cooking zone in approximately three seconds and is reduced as soon as you select a lower temperature. Quicker than standard ceramic zones or electric sealed plates.

Time programming function
Selected models feature a time programming function, which enables you to set the cooking zone at a specific temperature for up to 99 minutes. Once the selected time has been reached, the cooking zone automatically switches off.

Spill protection
If liquid is detected on the control panel, the cooktop will automatically shut off. This helps minimise any damage should a spill go unnoticed.

Induction cooktop benefits:

Speed
Cooking with induction can be up to 50% faster than using other cooktops.

Security
As the heat is created in the pot, the cooking surface remains cooler than conventional cooking surfaces.

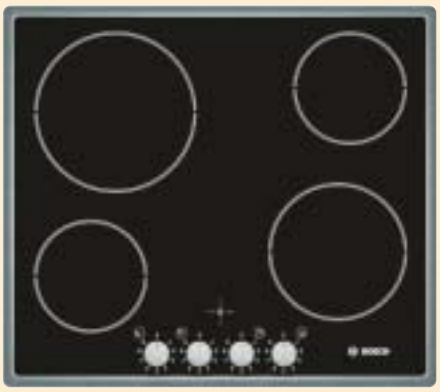
Cleaning
Since the cooktop only remains warm-to-touch, spilled liquids will not burn onto the cooking surface. For maintenance and cleaning efficiency, the surface can be cleaned immediately with a damp cloth.

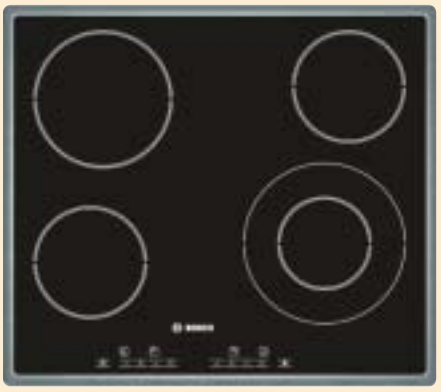
Efficiency
Induction cooktops offer the most efficient way of cooking at lower temperature, i.e. melting chocolate, etc.

Power boost function
Bosch induction cooktops feature a boost function to provide a greater power output to the selected zone. This saves time especially for large pot of water, which need to be brought up to temperature quickly.

Automatic pot detection
Bosch induction cooktops feature automatic pot detection, which recognises the diameter of the cookware and determines the size of the cooking zone accordingly. Should the pot be removed, the control panel indicator will flash to inform the user and remain inactive until the pot is detected.

Important:
Cookware for induction cooktops
Induction heating relies on creating a controlled electro-magnetic field, which requires magnetic-based cookware. This includes a stainless steel cookware with a magnetic base, enamelled steel or cast iron. Glass, aluminium, copper or ceran pots are not suitable for use. If you are unsure, hold a magnet to the base of the cookware. If it attracts and holds, then the cookware is most probably suitable.



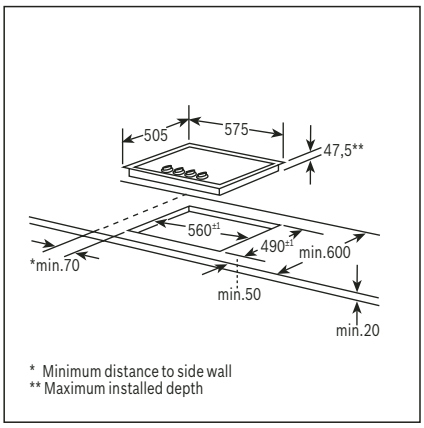


PKE 615V01A
60cm Ceramic hob

- Stainless steel frame with stainless steel colour knob
- 4 quick light cooking zones:
  - Rear left zone: 2.2 kW (ø210mm)
  - Rear right zone: 1.2 kW (ø145mm)
  - Front left zone: 1.2 kW (ø145mm)
  - Front right zone: 2.0 kW(ø180mm)
- Each zone controlled by infinitely variable 9-stage setting
- Energy regulator cooking zone control protects the hob
- Residual heat indicator for all zones
- ON/OFF indicator light
- Mounted installation system with mounting spring system
- Supplied accessory: Glass scrapper

Technical information
- Total connected load: 6.6kW
- 220-240V/50-60Hz/30 Amp
- Cable length: 1.5 m

Appliance dimensions: 575W x 505D mm
Cutout dimensions: 560W x 490D mm
Min. thickness of worktop: 20mm



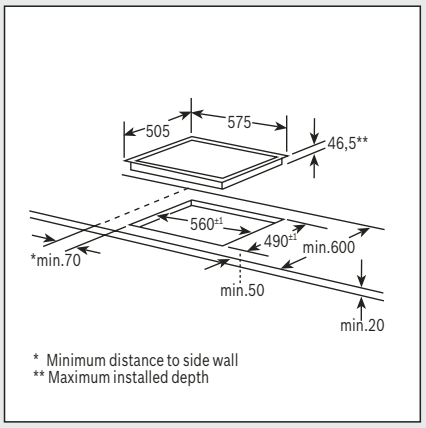
* Minimum distance to side wall
** Maximum installed depth

PKF 645E01E
60cm Ceramic hob

- Stainless steel frame
- Sensor touch control
- 4 quick light cooking zones with 1 dual circuit cooking zone
  - Rear left zone: 2.0 kW (ø180mm)
  - Rear right zone: 1.2 kW (ø145mm)
  - Front left zone: 1.2 kW (ø145mm)
  - Front right zone: 0.75 and 2.2 kW (ø120-210mm)
- Each zone controlled by a 17 settings electronic temperature
- Automatic sensor control
- Automatic boil
- Spill protection
- Sensor safety switch off function
- Time limit automatic switch off function
- Childproof lock
- 2-stage residual heat indicator for each zone
- Mounted installation system with mounting strip system
- Supplied accessory: Glass scrapper
- Optional accessory: HEZ5920 – bottom cover lid

Technical information
- Total connected load: 7.2kW
- 220-240V/50-60Hz/30 Amp
- Cable length: 1.5 m

Appliance dimensions: 575W x 505D mm
Cutout dimensions: 560W x 490D mm
Min. thickness of worktop: 20mm



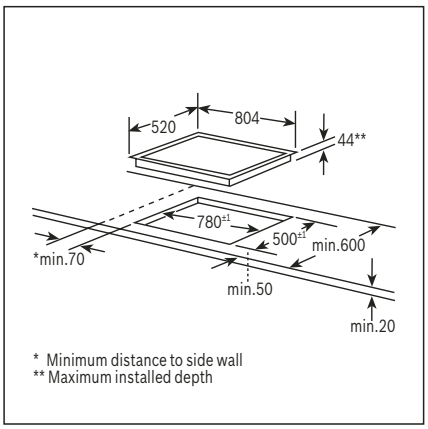
* Minimum distance to side wall
** Maximum installed depth

PKC 875T01A
80cm Ceramic hob

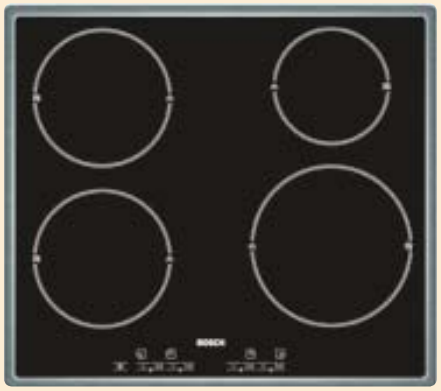
- Stainless steel front profile
- Sensor touch control
- 4 quick light cooking zones:
  - Rear left zone: 1.2 kW (ø145mm)
  - Centre zone: 1.5 and 2.4 kW (ø180-230mm)
  - Front left zone: 0.75 and 2.2 kW (ø120-210mm)
  - Front right zone: 0.9, 1.75 and 2.1 kW (ø145-200-350mm)
- 2 dual circuit cooking zones, 1 dual circuit plus brater cooking zone
- Variable 9-stage power setting for each cooking zone
- Half power setting for each cooking zone
- Each zone controlled by a 17 settings electronic temperature
- Power 'ON' indicator
- Spill protection
- Time programming functions
- Memory function
- Time limit automatic switch off function
- Alarm clock with timer
- Automatic boil
- Childproof lock
- 2-stage digital residual heat indicator for each zone
- Supplied accessory: Glass scraper
- Optional accessory: HEZ 394300 – connecting rail can be combined with ceramic domino

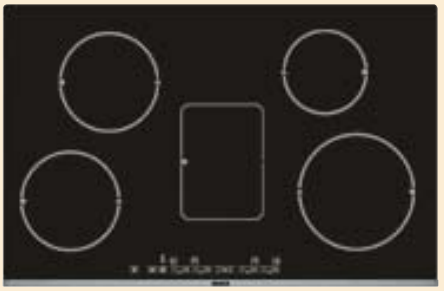
Technical Information
- Total connected load: 7.9kW
- 220-240V/50-60Hz/35 Amp
- Cable length: 1.5 m

Appliance dimensions: 804W x 520D mm
Cutout dimensions: 780W x 500D mm
Min. thickness of worktop: 20mm



* Minimum distance to side wall
** Maximum installed depth



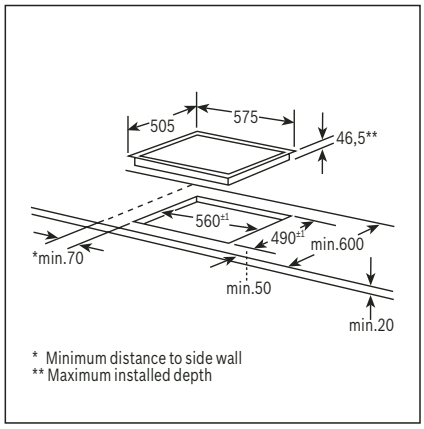


PIE 645E01E
60cm Induction ceramic hob

- Stainless steel frame with touch control
- 4 induction cooking zones with 1 dual circuit cooking zone with boost function for all zones
  - Rear left zone: 1.8 kW with booster: 2.5 kW (ø180mm)
  - Rear right zone: 1.4 kW with booster: 1.8 kW (ø150mm)
  - Front left zone: 1.8 kW with booster: 2.5 kW (ø180mm)
  - Front right zone: 2.2 kW with booster: 3.3 kW (ø210mm)
- Each zone controlled by a 17 settings electronic temperature
- Automatic pan detection function
- Safety switch off function
- Keep warm function
- Spill protection
- Childproof lock
- 2-stage digital residual heat indicator for each zone
- Mounted installation system with mounting spring system
- Supplied accessory: Glass scrapper

Technical information
- Total connected load: 7.2kW
- 220-240V/50-60Hz/35 Amp
- Cable length: 1.5 m

Appliance dimensions: 575W x 505D mm
Cutout dimensions: 560W x 490D mm
Min. thickness of worktop: 20-30mm



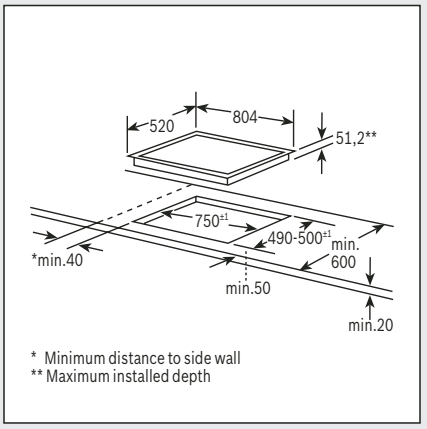
* Minimum distance to side wall
** Maximum installed depth

PIE 875T01E
80cm Induction ceramic hob

- Stainless steel front profile with touch control
- 4 quick light cooking zones with 1 dual circuit cooking zone with boost function for all zones except centre plate warmer
  - Rear left zone: 1.8 kW with booster: 2.5 kW (ø180mm)
  - Rear right zone: 1.4kW with booster: 1.8 kW (ø150mm)
  - Centre zone: 0.09 kW (ø140 x 200mm)
  - Front left zone: 1.8 kW with booster: 2.5 kW (ø180mm)
  - Front right zone: 2.2 kW with booster: 3.3 kW (ø210mm)
- Each zone controlled by a 17 settings electronic temperature
- Automatic pan detection function
- Time limit automatic switch off function
- Keep warm function
- Spill protection
- Childproof lock
- 2-stage digital residual heat indicator for each zone
- Mounted installation system with mounting spring system
- Supplied accessory: Glass scrapper
- Optional accessory: HEZ394300 – connecting rail can be combined with ceramic domino

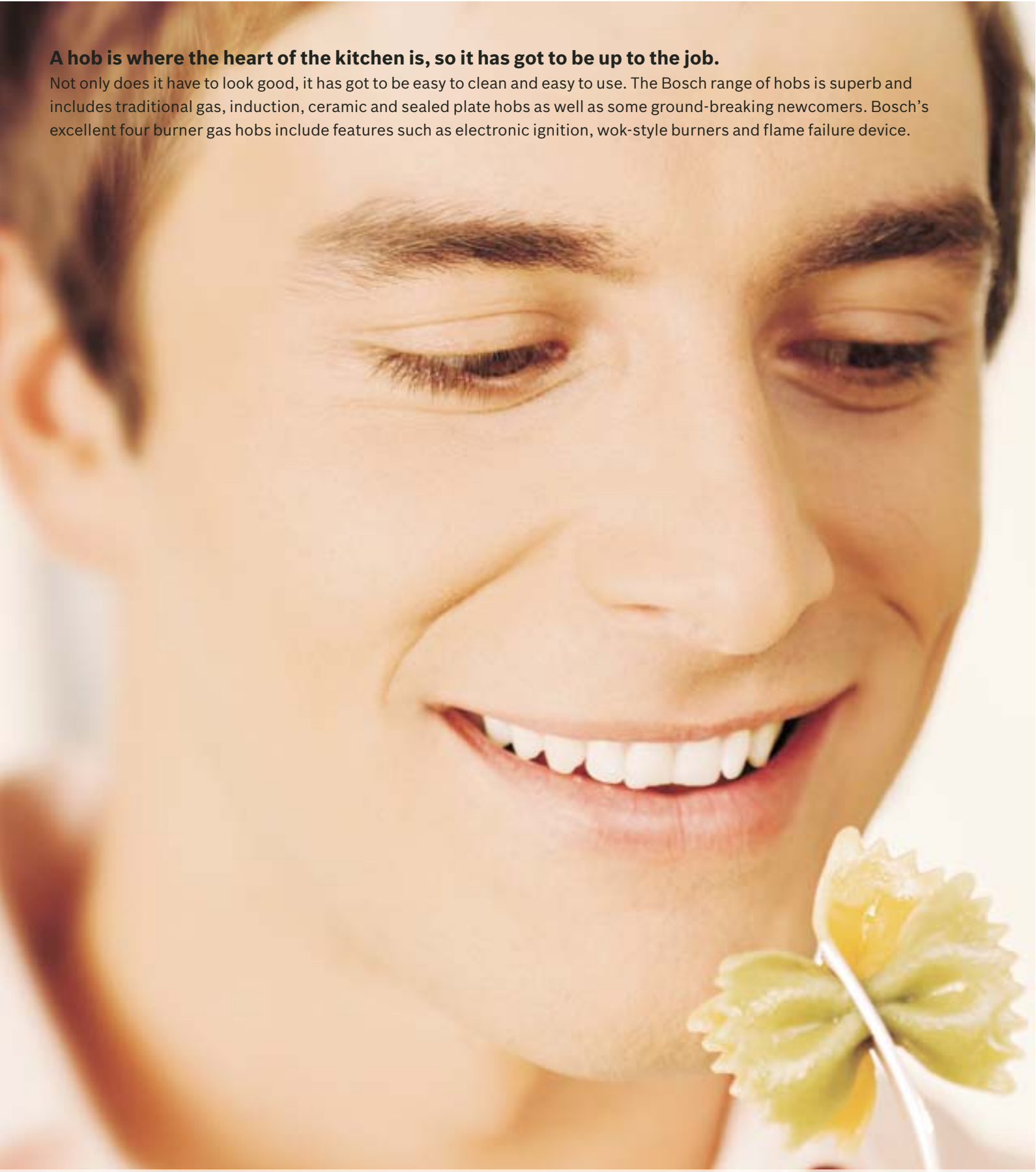
Technical information
- Total connected load: 7.29kW
- 220-240V/50-60Hz/35 Amp
- Cable length: 1.5 m

Appliance dimensions: 804W x 520D mm
Cutout dimensions: 750W x 490-500D mm
Min. thickness of worktop: 20-30mm



* Minimum distance to side wall
** Maximum installed depth

A hob is where the heart of the kitchen is, so it has got to be up to the job.
Not only does it have to look good, it has got to be easy to clean and easy to use. The Bosch range of hobs is superb and includes traditional gas, induction, ceramic and sealed plate hobs as well as some ground-breaking newcomers. Bosch's excellent four burner gas hobs include features such as electronic ignition, wok-style burners and flame failure device.



Gas Hob

Bosch gas hobs – tools for professionals and gourmets

Cooking with Bosch gas hobs - tools for professionals and gourmets

Bosch high-specification gas hobs, provide the ultimate in wipe-once maintenance. Whichever Bosch hob you opt for, you can be sure of a stylish, easy-to- clean, ultra-responsive piece of equipment that will enhance your kitchen and cooking experience.

Many Bosch gas hobs now include a high-intensity wok-style burner especially designed for stir fries.

One hand ignition

Push and turn the ergonomically designed control and the gas ignites automatically via electronic ignition.

Flame failure device

If burner is accidentally extinguished (thus removing the heat) the thermostat reacts and shuts off the gas supply to the burner (on some models only).

High power wok-style burner

The high power 3.6kW triple ring burner is ideal for wok cooking as higher heat levels are delivered than what is attainable with a standard gas burner.

Tools for professionals and gourmet

Gas cooktops are an extremely important characteristic in today's fast-moving lifestyle where fresh and light meals are a priority.

Traditionally, top chefs have always cooked on gas for instant heat and total control. An open flame in the kitchen creates a special atmosphere of well being and warmth as well as offering other crucial advantages. It is extremely economical in use whilst meeting high performance demands. Professionals and hobby chefs alike swear by this natural energy source.

Combination burners

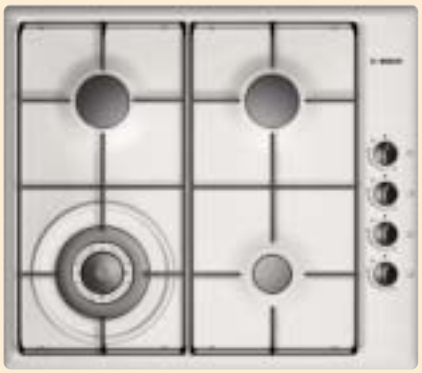
All gas cooktops feature a range of burners with different burner combinations– including large/ medium/small/wok/ burners so you can cook more efficiently on a burner that meets your requirements.

A cooktop for all applications

Bosch offers a range of built-in gas cooktops for individual demands: classic and practical 60cm and 90cm models and the increasingly popular 70cm models. Available in stainless steel or glass, Bosch can cater to all desires in the kitchen. Bosch cooktops are supplied with a choice of enamel or cast iron trivets and removable enamel burner caps for easy cleaning.

Cast iron pan support

For the cooking professional and heavy-duty users, cast iron pan supports showcase their robust, high-value and professional performance.

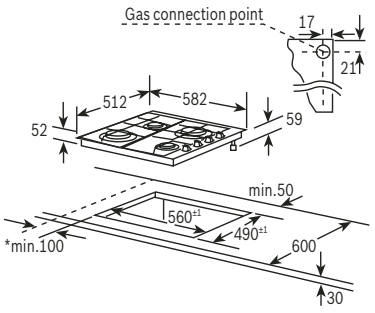


PCH 615DPP
60cm Built-in stainless steel gas hob

- Burner configuration:
  - Front left : 3.6 kW – Triple circuit wok burner
  - Rear left : 1.7 kW – Standard burner
  - Front right : 1.0 kW – Economy burner
  - Rear right : 1.7 kW – Standard burner
- 1 hand ignition with black colour knobs
- Equipped with **thermo electric safety device**
- 2 pieces of continuous grate concept in stainless steel pan support in black colour with rubber feet
- SABAF II burner
- Preset in LPG
- Power indicator above the surrounding knob legend
- Primary air comes from above
- Hob installation from above
- Suitable for LPG and TG
- Supplied accessory: wok ring support

Technical information
- Total connected load: 8.0kW (gas), 0.6W (electric)
- 220-240V/50-60Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 52H x 582W X 512D mm
Cutout dimensions: 560W x 490D mm
Min. thickness of worktop: 30mm



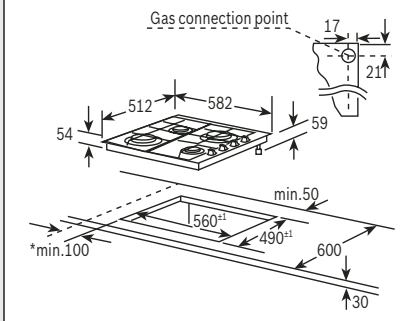
*Minimum distance 100mm to side wall

PCH 615FAU
60cm Built-in stainless steel gas hob

- Burner configuration:
  - Front left: 3.6 kW – Triple circuit wok burner
  - Rear left: 1.7 kW – Standard burner
  - Front right: 1.0 kW – Economy burner
  - Rear right: 1.7 kW – Standard burner
- 1 hand ignition with silver colour knobs
- Equipped with **thermo electric safety device**
- 2 pieces of continuous grate concept in **cast iron pan support** with rubber feet
- SABAF II burner
- Power indicator above the surrounding knob legend
- Primary air comes from above
- Hob installation from above
- Suitable for LPG and TG
- Supplied accessory: wok ring support

Technical information
- Total connected load: 8.0kW (gas), 0.6W (electric)
- 220-240V/50-60Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 54H x 582W x 512D mm
Cutout dimensions: 560W x 490D mm
Min. thickness of worktop: 30mm



*Minimum distance 100mm to side wall

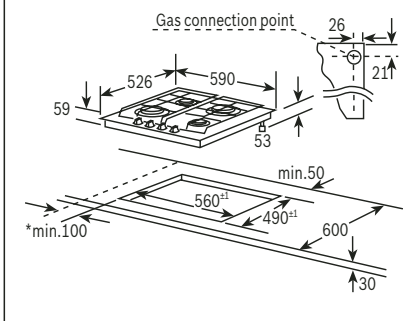
PHW 206DEU
60cm Built-in hard glass gas hob

- Burner configuration:
  - Front left: 3.3 kW – Triple circuit wok burner
  - Rear left: 1.7 kW – Standard burner
  - Front right: 1.0 kW – Economy burner
  - Rear right: 3.0 kW – High speed burner
- 1 hand ignition with black colour knobs
- Equipped with **thermo electric safety device**
- 2 pieces of continuous grate concept in stainless steel pan support with rubber feet
- SABAF II burner
- Power indicator above the surrounding knob legend
- Primary air comes from above
- Hob installation from above
- Suitable for LPG and TG
- Supplied accessory: wok ring support

Technical information
- Total connected load: 9.0kW (gas), 0.6W (electric)
- 230V/50Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 59H x 590W x 526D mm
Cutout dimensions: 560W x 490D mm
Min. thickness of worktop: 30mm

*For special project only

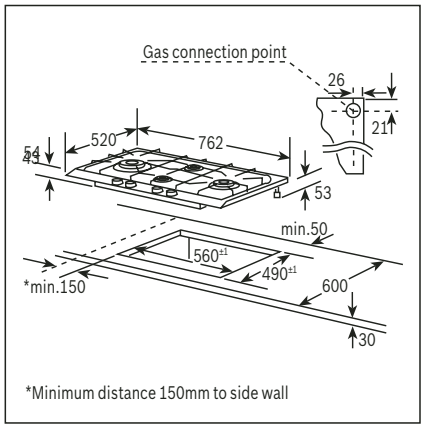


*Minimum distance 100mm to side wall

PCK 755DEU
76cm Built-in stainless steel gas hob

- Burner configuration:
  - Front left: 3.6 kW – Triple circuit wok burner
  - Front centre: 1.0 kW – Economy burner
  - Rear centre: 1.7 kW – Standard burner
  - Rear right: 3.0 kW – High speed burner
- 1 hand ignition with stainless steel colour knobs
- Equipped with **thermo electric safety device**
- 2 pieces of continuous grate concept in stainless steel pan support with rubber feet
- SABAF II burner
- Power indicator above the surrounding knob legend
- Primary air comes from above
- Hob installation from above
- Suitable for LPG and TG
- Supplied accessory: wok ring support

Technical information
- Total connected load: 9.3kW (gas), 0.6 W (electric)
- 230V/50Hz/13 Amp
- Cable length: 1 m



*Minimum distance 150mm to side wall

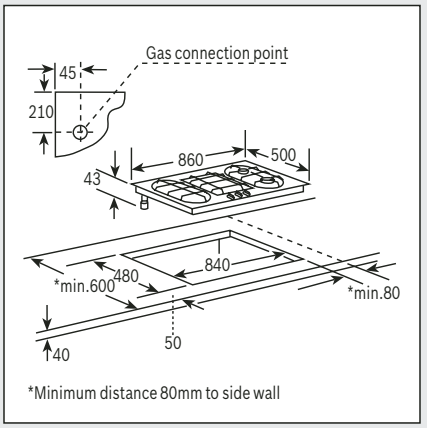
NGT 915FSG
90cm Built-in stainless steel gas hob

- Burner configuration:
  - Front left: 3.5 kW – Wok burner
  - Front right: 3.0 kW – High speed burner
  - Rear right: 1.8 kW – Standard burner
- 1 hand ignition with black knobs
- 3 pieces of enamelled steel pan support with rubber feet
- Preset in TG
- Hob installation from above
- Suitable for LPG and TG

Technical information
- Total connected load: 8.3kW (gas), 0.1W (electric)
- 220-240V/50Hz/13 Amp
- Cable length: 1.4 m

Appliance dimensions: 43H x 860W x 500D mm
Cutout dimensions: 840W x 480D mm

*On indent basis



*Minimum distance 80mm to side wall

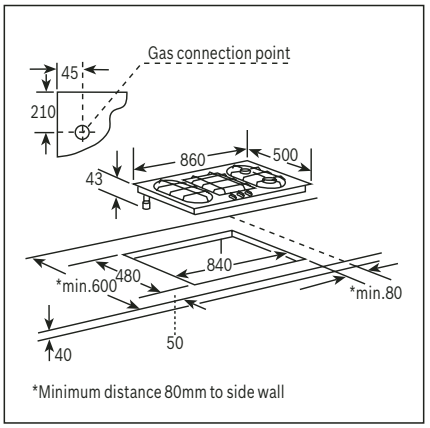
NGT 915GSG
90cm Built-in stainless steel gas hob

- Burner configuration:
  - Front left: 3.5 kW – Wok burner
  - Rear left: 1.8 kW – Standard burner
  - Front right: 1.0 kW – Economy burner
  - Rear right: 3.0 kW – High speed burner
- 1 hand ignition with black knobs
- 3 pieces of enamelled steel pan support with rubber feet
- Preset in TG
- Hob installation from above
- Suitable for LPG and TG

Technical information
- Total connected load: 9.3kW (gas), 0.1W (electric)
- 230V/50Hz/13 Amp
- Cable length: 1.4 m

Appliance dimensions: 43H x 860W x 500D mm
Cutout dimensions: 840W x 480D mm

*On indent basis



*Minimum distance 80mm to side wall

The heart of the kitchen

Whichever model you select - each of the Domino hobs offers reliable and enduring Bosch technology of the finest standard. Technology that makes cooking more perfect and convenient than ever. For Bosch, Europe's no. 1 in domestic appliances has a main goal: to help professionally in the kitchen and ease the chores.

Domino Hob

Aloup de mer „H

Domino hobs give you the freedom of design

Flexibility through design

Domino hobs offer the ultimate in flexibility and consumer choice. With this nifty modular system, you have the freedom of designing your own cooking centre by mixing and matching a range of 9 different domino hobs. Select any combination from our range of gas, ceramic hob, wok-burner, barbecue grill or deep fryer. These units can be built-in separately, or combined together for the ultimate cooking experience. The hobs can be linked by matching brushed steel connecting strip which gives the system a neat finished look.

Efficiency first

Induction hobs are by far the most efficient hobs on the market. 75% of power generated is used to heat the saucepan, with heat transferred directly to the pan. Also, saucepans that are smaller than the diameter of the cooking zone can be used; increasing efficiency even more.

Two for the price of one

The ceramic hob features a dual circuit-cooking zone which is two cooking zones in one. It gives you matching heating surface for any cooking flexibility and energy savings that are second to none.

Don't limit yourself in the kitchen

Stir frying in large cast-iron requires more direct heat than a conventional gas burner can produce. Therefore the wok gas hobs (PGF375K03P and PCH345DEU) provide an output of 5.6kW and 3.6kW respectively, making it particularly powerful. At the centre of the large wok burner there is a smaller burner featuring a lower thermal output, which is ideal for the coffee connoisseurs amongst us who wish to make the perfect expresso.

You never realise how handy it can be

With a high-output burner at the rear and a normal burner at the front, the two-burner gas hob becomes a valuable auxiliary appliance. The pan supports are made of black cast iron, accentuating the sophisticated styling of the Domino series; and just like the wok burner, the gas flame is ignited by one-handed ignition via the control knobs.

The perfect barbecue tool

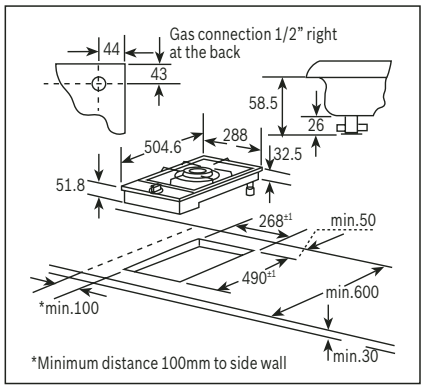
Think about the barbecue grill with its two separate grilling surfaces and cast iron grill, just right for succulent healthy grilling and cooking. To achieve optimized heat distribution, the grill can be filled with lava stones, however it can be also hold a water bath to catch grease dripping (to remove the water, there's a special draining system). The grill also comes with a black ceramic lid that folds down neatly to cover the grill when not in use.

PCH 345DEU
30cm Domino with single wok

- Stainless steel colour with silver knob
- Triple circuit wok burner in 3.6 kW
- SABAF II burner
- 1 hand ignition
- 1 piece enamelled stainless steel pan supports with rubber feet
- Equipped with **thermo electric safety device**
- Primary air comes from above
- Min thickness of worktop: 30mm
- Hob installation from above
- Suitable for LPG and TG
- Supplied accessory: Wok attachment ring
- Optional accessory: NEZ34VLA – Connection rail

Technical information
- Total connected load: 3.6kW (gas)
- 230V/50Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 51.8H x 288W x 505D mm
Cutout dimensions: 268W x 490D mm
Min. thickness off worktop: 30mm



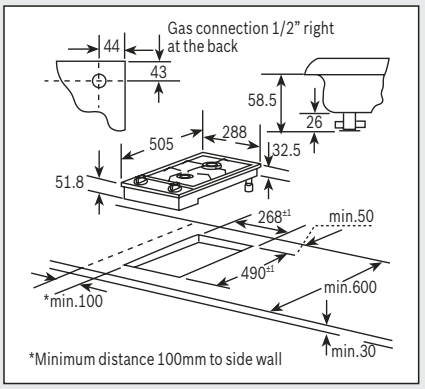
*Minimum distance 100mm to side wall

PCD 345DEU
30cm Domino with double burners

- Stainless steel colour with silver knobs
- 1 economy burner with 1.0 kW
- 1 rapid burner with 3.0 kW
- Single circuit burner
- SABAF II burner
- 1 hand ignition
- 1 piece enamelled stainless steel pan supports with rubber feet
- Equipped with **thermo electric safety device**
- Primary air comes from above
- Hob installation from above
- Suitable for LPG and TG
- Optional accessory: NEZ34VLA – Connection rail

Technical information
- Total connected load: 4.0kW (gas)
- 230V/50Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 51.8H x 288W x 505D mm
Cutout dimensions: 268W x 490D mm
Min. thickness off worktop: 30mm



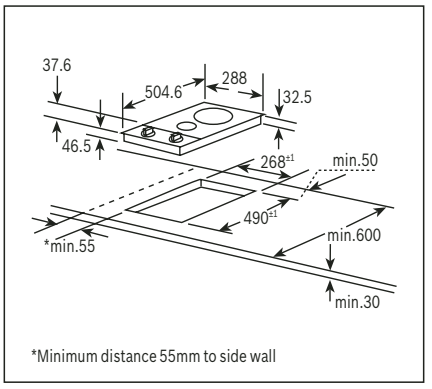
*Minimum distance 100mm to side wall

PKC 345EGB
30cm Domino with two ceramic glass heating zones

- Stainless steel frame with silver knobs
- 2 high speed radiant heating zone with 1.2 kW in front and 1.7 kW at rear
- ON/OFF indicator light for each zone
- Energy regulator cooking zone control
- Hob installation from above
- Optional accessory: NEZ34VLA – Connection rail

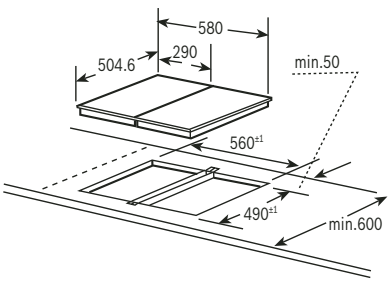
Technical information
- Total connected load: 2.9kW
- 230V/50Hz/13 Amp
- Cable length: 1 m

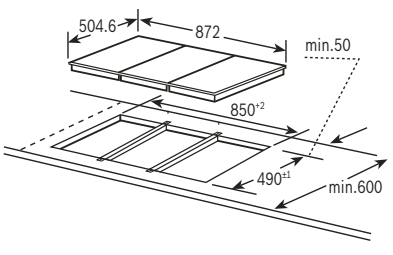
Appliance dimensions: 42.5H x 288W x 505D mm
Cutout dimensions: 268W x 490D mm
Min. thickness off worktop: 30mm

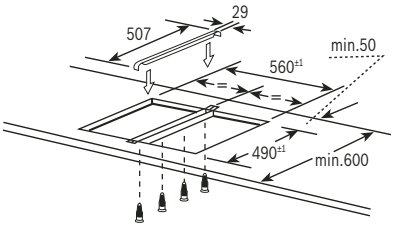


*Minimum distance 55mm to side wall

For installation of 2 or more domino appliances





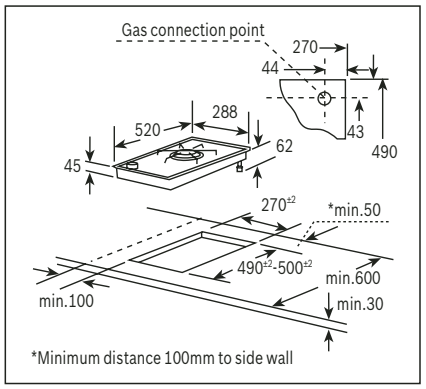


PGF 375K03P
30cm Domino ceramic wok

- Dual combination wok burner in 5.6 kW
- 1 hand ignition
- **Cast iron pan support** with rubber feet
- Equipped with **thermo electric safety device**
- Variable cooking zone control
- Preset in LPG
- Primary air comes from above
- Hob installation from above
- Suitable for LPG and TG
- Supplied accessories: Wok ring support
- Optional accessory: HEZ394300 – Connection rail

Technical information
- Total connected load: 5.6kW (gas)
- 220-240V/50-60Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 45H x 288W x 520D mm
Cutout dimensions: 270W x 490-500D mm
Min. thickness off worktop: 30mm



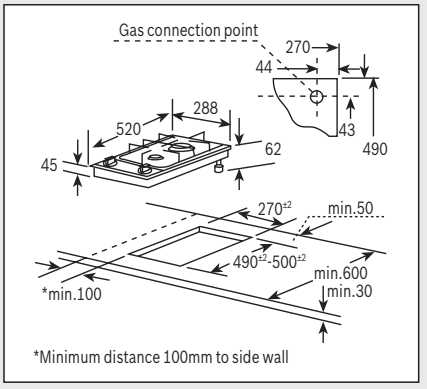
*Minimum distance 100mm to side wall

PGE 375K03P
30cm Domino ceramic double burners

- 1 standard burner in 1.9 kW and 1 high speed burner in 2.8 kW
- 1 hand ignition
- **Cast iron pan support** with rubber feet
- Equipped with **thermo electric safety device**
- Variable cooking zone control
- Preset in LPG
- Primary air comes from above
- Hob installation from above
- Suitable for LPG and TG
- Optional accessory: HEZ394300 – Connection rail

Technical information
- Total connected load: 4.7kW (gas)
- 220-240V/50-60Hz/13 Amp
- Cable length: 1 m

Appliance dimensions: 45H x 288W x 520D mm
Cutout dimensions: 270W x 490-500D mm
Min. thickness off worktop: 30mm



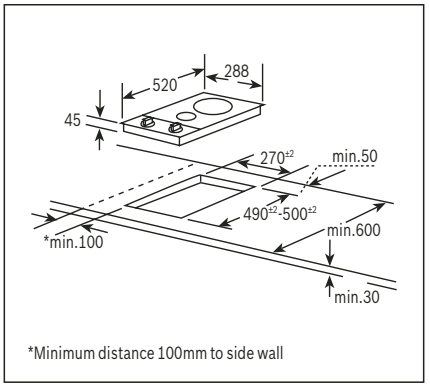
*Minimum distance 100mm to side wall

PKF 375C03
30cm Domino electric ceramic hob

- Variable cooking zone
- 2 Quick-Therm cooking zones Dual circuit and High speed
- Rear cook zone 1.8 and 0.7 kW
- Front cook zone 1.2 kW
- Activation of variable cooking zone via control knob
- 9 hotplate control settings (Right rotation)
- 2 operating and residual heat indicator lamps
- Supplied accessory: Glass scrapper
- Optional accessory: HEZ394300 – Connection rail

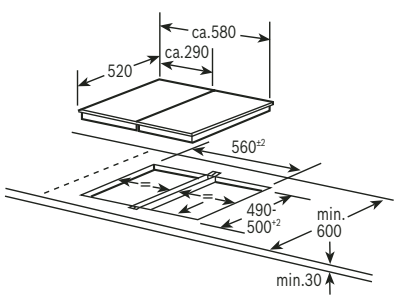
Technical information
- Total connected load: 3.0kW
- 220-230V/50Hz/13 Amp
- Cable length: 1.5 m

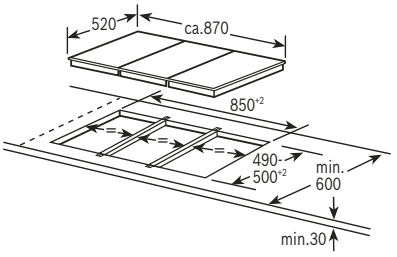
Appliance dimensions: 45H x 288W x 520D mm
Cutout dimensions: 270W x 490-500D mm
Min. thickness off worktop: 30mm
Installation depthness: 45mm

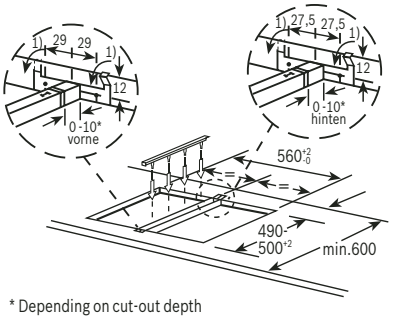


*Minimum distance 100mm to side wall

For installation of 2 or more domino appliances







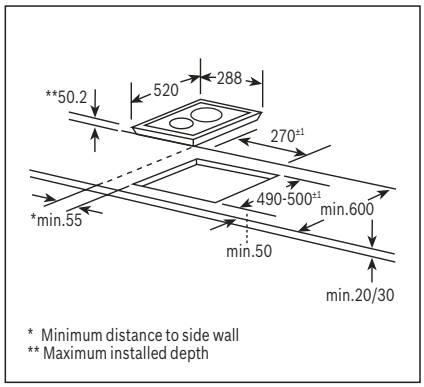
* Depending on cut-out depth

PIE 375T03
30cm Induction ceramic hob

- Touch control
- 2 quick light cooking zones:
  - Front zone: 2.2 kW
    with booster: 3.3 kW
  - Rear zone: 1.4 kW
    with booster: 1.8 kW
- Each zone controlled by a 17 settings electronic temperature
- Automatic pan detection function
- Auto switch off time limit
- Safety switch off function
- Childproof lock
- Sound buzzer
- Memory function
- Keep warm function
- 2-stage digital residual heat indicator for each zone
- Supplied accessory: Glass scrapper
- Optional accessory:
  HEZ 394300 – Connection rail

Technical information
- Total connected load: 3.6kW
- 220-240V/50-60Hz/15 Amp
- Cable length: 1.5 m

Appliance dimensions: 288W x 520D mm
Cutout dimensions: 270W x 490-500D mm
Min. thickness of worktop: 30mm



* Minimum distance to side wall
** Maximum installed depth

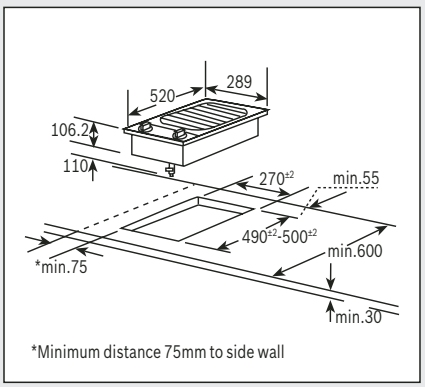
PKU 375C03
30cm Domino grill

- Stainless steel frame with stainless steel colour knobs
- Maximum power 2.8 kW
  with 2 x 1.4 kW at 2 removable heating elements
- 6 stages control setting
- Removable **cast iron grill** for easy cleaning
- Removable ceramic glass cover
- 2 operating light indicator
- Mounted installation system
- Supplied accessory: Lava stone
- Optional accessory:
  HEZ394300 – Connection rail

Technical information
- Total connected load: 2.8kW
- 220-230V/50Hz/13 Amp
- Cable length: 1.2 m

Appliance dimensions: 106.2H x 289W x 520D mm
Cutout dimensions: 270W x 490-500D mm
Min. thickness off worktop: 30mm

*On indent basis



*Minimum distance 75mm to side wall

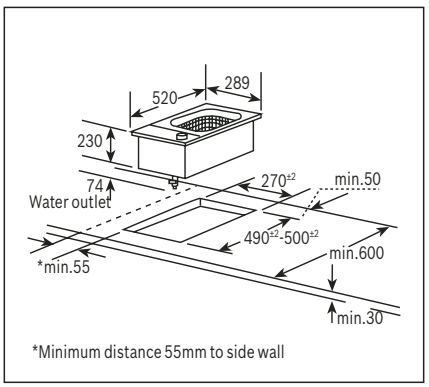
PKA 375C03
30cm Domino deep fryer

- Stainless steel frame with stainless steel colour knobs
- Variable temperature between 100 - 190°C
- Basin capacity of minimum 3 litres to maximum 4 litres
- 1 operating with spot lamp display
- Temperature controller from 100 - 190°C
- Basin content 3.0 - 4.0 litres
- Supplied accessory:
  Stainless steel mesh basket
- Optional accessory:
  HEZ394300 – Connection rail

Technical information
- Total connected load: 2.5kW
- 220-230V/50Hz/13 Amp
- Cable length: 1.2 m

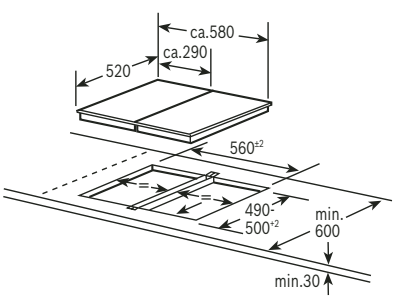
Appliance dimensions: 230H x 289W x 520D mm
Cutout dimensions: 270W x 490-500D mm
Built-in depthness: 230mm
(304mm inclusive of drain valve)

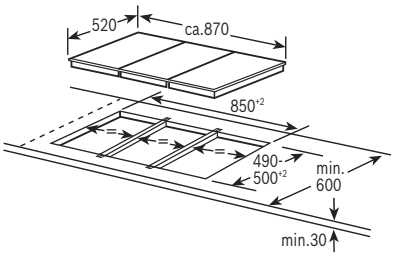
*On indent basis

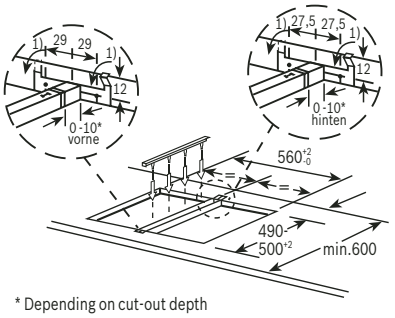


*Minimum distance 55mm to side wall

For installation of 2 or more domino appliances







* Depending on cut-out depth

A beautiful way to let off steam.

While you put passion into cooking, Bosch puts it into design. The result is a state-of-the-art collection of range hoods which add a new dimension to your kitchen. With whisper-quiet operation and high power, it is little wonder passionate cooks are such big fans.

If you cannot take the heat, you do not need to get out of the kitchen – simply switch on the hood. A Bosch hood ensures that any unwanted smells are whisked away and neutralised at the flick of a switch. Depending on the look you desire, the hood can become the focal point of your kitchen or it can be discreetly built into a cupboard.

For those really tight on space, a super slim line hood which tucks neatly underneath a kitchen unit can provide the ideal space-saving solution. Most Bosch hoods have integrated lights which not only provide a useful source of additional illumination but create a conducive ambient around your hob.

For extra convenience, the Bosch metal grease filter comes as standard in most hoods. Whichever type is for you, a Bosch hood adds a professional finishing touch to your kitchen and prevents smells lingering and becoming stale.

Cookerhood

A professional finish touch to your kitchen

Extractor hoods from Bosch.
A Bosch extractor hood banishes unpleasant smells from your kitchen – quickly and reliably. Powerful extraction, innovative extra functions and excellent workmanship mean you can say goodbye to frying and cooking odours, food odours and even grease particles for good. But it's not just the excellent functionality of Bosch extractor hoods which will benefit your kitchen – the new, clean design and hand-polished stainless steel surfaces will also make your kitchen sparkle.

Usually, success leads to power.
But in our case, power has led to success – the power of our extractor hoods is what makes them so successful! Our active charcoal filters are the best on the market and our slimline extractor hoods are the quietest available. We are also the only manufacturer to offer extractor hoods with ultrasonic sensors. This means that only our hoods automatically select the optimum extraction rate, saving energy and unnecessary noise. And best by the way, our extractor hoods are still made almost completely in Germany.

Premium baffle filter technology
The primary "Baffle filter" extraction efficiency is obtained by turbulence and inertial separation and is an extremely good way to improve extraction efficiency. The grease particles are captured on the metal surface. The remainder of the air then passes through the conventional mesh grease filter. This allows us to provide you with more head room with the same efficiency.

Powerful attraction
There's no need to step outside for a breath of fresh air. With Bosch line of efficient, high-performance ventilation products, you can clear the air quickly, quietly and beautifully. With models offering up to 800m^3/ h maximum extraction of ventilating capability, they quickly remove steam, odours, grease and smoke generated by cooking. The impressively quiet 3-speed fans let you adjust the ventilation power for the specific job at hand. And once you see how well they complement your Bosch cooktop or range, you'll discover that our ventilation products do have an attraction of their own.

Electronic varioControl panel
The latest telescopic cookerhood from Bosch allows you to position the varioControl panel in four different positions to suit your style. The panel can be mounted on the front edge, front top or positioned on the right or left hand side of the cookerhood.

Sensor automatic control
When activated, the automatic sensor controls the air output according to the vapour level. In short, it adjusts to the correct fan setting automatically. The appliance then automatically regulates optimal air circulation as there is no manual control adjustment required. This unique feature ensures full concentration remains on the cooking process and helps preserve energy.

Automatic 10 minutes run-on facility
Selected models feature an automatic run-on facility, which keeps the cookerhood working for an additional 10 minutes. This feature helps remove any lingering and unwanted odours.

Performance
Steam, smoke, grease, odours – nothing resists our efficient ventilation systems. With 3-speed fans and a wide extraction capacity range, you can adjust the fan to the desired amount of exhaust power. This power almost goes unnoticed because our hoods are also quiet. Extremely quiet.

Variable electronic control
Bosch Cookerhoods may feature up to 5 power levels including "intensive power". This ensures you have flexibility in the kitchen with maximum ventilation and extraction with minimal noise.

Set the mood
Thanks to the light dimmer function, you can set the brightness of the hood to provide the perfect atmosphere lighting in the kitchen. Once activated, light builds up gradually before reaching its maximum strength. This ensures greater eye-comfort when moving from dark atmosphere to a bright surrounding. Similarly, the light gradually fades when deactivated. The intensity of the light can be set to provide a discreet mood or brighten the cooking zone that reflects your personal choice.

Lighting options
If you have an ambition of being a chef and the star in your kitchen, good news! Now you can cook in the limelight with your choice of halogen hood lights, or if you prefer, traditional fluorescent lights. Both provide bright, clean light over the entire cooking surface to illuminate all your creations.

Newly designed control panel
The central LED display and controls are easy to use and complement our range of oven perfectly.

Electronic 'clean-filter indicator'
When the filter needs cleaning, a light is illuminated ensuring the efficiency of the hood is maintained.

Dishwasher safe metal filters
All Bosch metal filters are easily removable and feature up to 10 layers of interwoven grids to retain grease. Ease of cleaning is paramount, with all filters easily loaded into a dishwasher.

Bosch Slim Line Cookerhoods offer discreet efficiency
With all due appreciation of large canopy hoods that form the focal point of any kitchen, achieving clean air with a more discreet appliance is indeed also justified. The new generation of Slim Line Cookerhoods blends into existing kitchens perfectly.

Be it 60 or 90cm wide – a 60cm wide wall cabinet adequately accommodates the motor with an exhaust air or recirculation system. Mounting on a 90cm wall cabinet is also possible in conjunction with an assembly kit. As space is often at a premium in many kitchens, the new Bosch Cookerhood has been designed in such a space saving manner that there is even room to accommodate a variety of spice jars in the same wall cabinet. This practical, Slim Line design however by no means signifies any loss of performance or increased noise!

First rule of thumb:
The right extractor hood should exchange the air in your kitchen between 6 and 12 times an hour, without creating a draught.

Sample calculation using the first rule of thumb:	
Kitchen dimensions L xW x H	Volume of kitchen
3 x 4 x 2.5m =	30m³
Air exchange x volume of kitchen	Recommended extraction rate
6 x 30m³	180m³

Second rule of thumb:
In order to calculate the required extraction rate even more precisely, the air resistance must also be taken into account. This can differ, depending on the different types of installation. The rule of thumb here is: each metre of ducting reduces the extracting performance by 20-50m³/h. This means that if a hood with a long extraction duct is required, a higher extraction rate is needed than that which was calculated with the first rule of thumb.

Sample calculation using the second rule of thumb:	
Recommended extraction rate	Loss of performance per metre of ducting
180m³/h	20m³/h
Duct length	Actual capacity
7m	180 – 140 = 40m³/h

DHU 635GZA
60cm Built-under hood

DHU 935HME
90cm Built-under hood

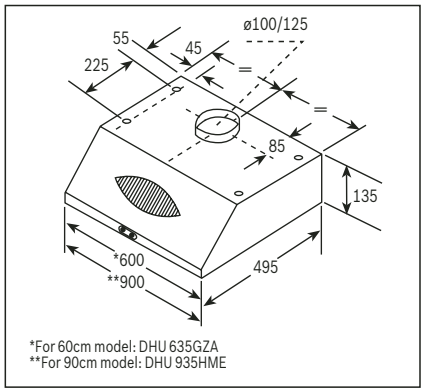
- Stainless steel
- 2 types of operation system: Exhaust and Recirculation
- 3 speed-control of high performance fans
- Bright illumination 1 x 80W light bulbs
- Back pressure flap on ducted mode to prevent air returning
- Supplied accessory: metal grease filter

Technical information
- Max. extraction capacity: 480m³/h
- Max. noise level: 63dB(re 1 pW)
- Twin motor level : 260W
- Total connected load: 340W
- 230-240V/50Hz/13 Amp
- Cable length: 1.3 m/1.5 m

DHU 635GZA
Appliance dimensions: 135H x 600W x 495D mm

DHU 935HME
Appliance dimensions: 135H x 900W x 495D mm

*For special project only



*For 60cm model: DHU 635GZA
**For 90cm model: DHU 935HME

DHI 622GSG
60cm Super slim line hood

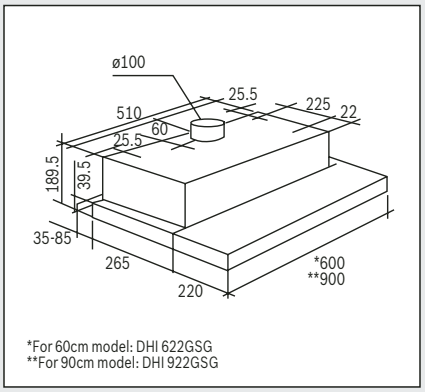
DHI 922GSG
90cm Super slim line hood

- Aluminium panel
- 2 types of operation system: Exhaust and Recirculating
- 2 speed-control of high performance fans
- Bright illumination 2 x 40W light bulbs
- Back pressure flap on ducted mode to prevent air returning
- Supplied accessories: 2-piece carbon filter, 2-piece metal grease filter

Technical information
- Max. extraction capacity: 400m³/h
- Max. noise level: 69dB(re 1 pW)
- Twin motor Level: 260W
- Total connected load: 340W
- 230V/50Hz/13 Amp
- Cable length: 1.5 m

DHI 622GSG
Appliance dimensions: 189.5H x 600W x 265D mm
Appliance with extension: 189.5H x 600W x 465D mm

DHI 922GSG
Appliance dimensions: 189.5H x 900W x 265D mm
Appliance with extension: 189.5H x 900W x 465D mm



*For 60cm model: DHI 622GSG
**For 90cm model: DHI 922GSG

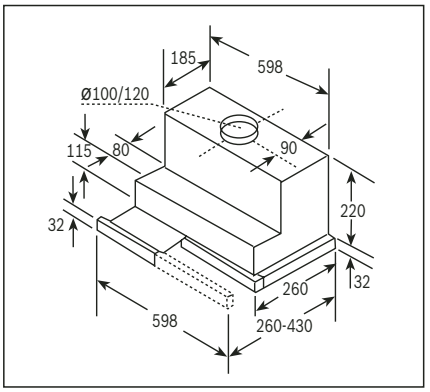
DHI 625NAU
60cm Super slim line hood

- Silver metallic body with pull-out glass filter
- 2 types of operation systems: Exhaust and Recirculating
- ON/OFF control by main switch or pull-out
- 3 speed-control of high performance fans
- Bright illumination 2 x 40W light bulbs
- Supplied accessory: 1-piece metal grease filter, stainless steel panel
- Optional accessory: DHZ3105 – Recirculating kit

Technical information
- Max. extraction capacity: 300m³/h
- Max. noise level: 70dB(re 1 pW)
- Single motor Level: 110W
- Total connected load: 190W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 252H x 598W x 260D mm
Appliance with extension: 252H x 598W x 430D mm

*For special project only



DHI 685S
60cm Metallic silver slimline cookerhood with 60cm built-in

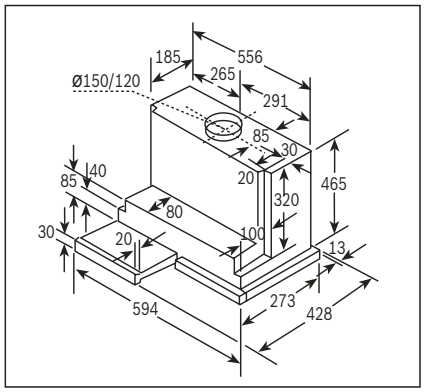
SENSOR AUTO | Vario Control | Silence

- **Vario Control** operating module - flexible positioning of the operating device by customer
- 2 types of operation system: Exhaust and Recirculating
- 10 mins **Automatic run-on time**
- Intensive operation reset
- Sensor automatic control
- Saturation display metal grease filter
- Electronic Control elements: Low-lift push buttons
- ON/OFF control by main switch or pull-out
- 7 segments display ON/OFF indicator lights
- Electronic saturation display for grease filter and charcoal filter
- 2 x 20W Halogen light - soft light **dimmer function**
- Double filter system
- 3-stage + intensive fan regulation
- 150mm exhaust diameter provide maximum air suction
- Front profile decor strip required (not supplied with hood)
- Supplied accessories: 2 dishwasher proof metal grease filters
- Optional accessories:
  DHZ 4505 – Starter set
  DHZ 4650 – Metal with front logo
  DHZ 4655 – Metal with front control
  DHZ 4670 – Aluminium with front logo
  DHZ 4675 – Aluminium with front control

Technical information
- Max. extraction capacity: 720m³/h
- Max. noise level: 55dB(re 1 pW)
- Twin motor Level: 200W
- Total connected load: 240W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 465H x 594W x 273D mm
Appliance with extension: 465H x 594W x 428D mm

*On indent basis



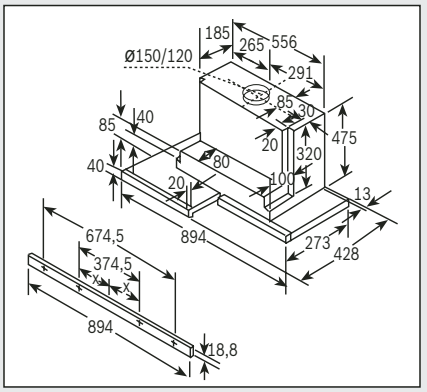
DHI 965V
90cm Metallic silver slimline cookerhood with 60cm built-in

Vario Control

- **Vario Control** operating module - flexible positioning of operating device by customer
- 2 types of operation system: Exhaust and Recirculating
- 10 mins **Automatic run-on time**
- 3-stage + intensive fan regulation
- ON/OFF control by main switch or pull-out
- Electronic Control elements: Low-lift push buttons
- 7 segments display ON/OFF indicator lights
- 3 x 20W halogen light - soft light **dimmer function** and intensive operation reset
- Electronic saturation display for grease filter and charcoal filter
- Double filter system
- Front profile decor strip required (not supplied with hood)
- Supplied accessories: 2 dishwasher proof metal grease filters
- Optional accessories:
  DHZ 4505 – Starter set
  DHZ 4950 – Metal with front logo
  DHZ 4955 – Metal with front control
  DHZ 4970 – Aluminium with front logo
  DHZ 4975 – Aluminium with front control

Technical information
- Max. extraction capacity: 720m³/h
- Max. noise level: 59dB(re 1 pW)
- Twin motor Level: 200W
- Total connected load: 260W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 475H x 894W x 273D mm
Appliance with extension: 475H x 894W x 428D mm



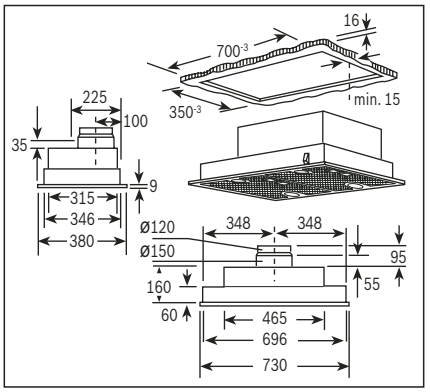
DHL 755B
73cm Canopy hood

- 2 types of operation system: Exhaust and Recirculating
- 3-stage + intensive setting
- Slide switch
- 7 segments display ON/OFF indicator lights
- Bright illumination 2 x 20W halogen light
- Supplied accessories: 2 dishwasher proof metal grease filters
- Optional accessory: DHZ 7305 – Starter set

Technical information
- Max. extraction capacity: 700m³/h
- Max. noise level: 72dB(re 1 pW)
- Twin motor level : 200W
- Total connected load: 240W
- 220-240V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions
Exhuast : 700 H x 730W x 380D mm

*On indent basis



DKE 635F
60cm Stainless steel wall mounted chimney hood

DKE 935F
90cm Stainless steel wall mounted chimney hood

- 2 types of operation system: Exhaust and Recirculating
- 3-stage power settings
- Bright illumination with 2 x 40W halogen light
- Supplied accessories : 2/3 dishwasher proof metal grease filters
- Optional accessory: DHZ5145 – Starter set

Technical information
- Max. extraction capacity: 800m³/h in exhaust air operation
- Max. noise level: 71dB(re 1 pW)
- Single motor level: 250W
- Total connected load: 330W
- 220-240V/50Hz/13 Amp
- Cable length: 1.3 m

DKE 635F
Appliance dimensions:
Exhaust: 793-1080H x 600W x 500D mm
Recirculate: 813-1080H x 600W x 500D mm

DKE 935F
Appliance dimensions:
Exhaust: 793-1080H x 900W x 500D mm
Recirculate: 813-1080H x 900W x 500D mm

*DKE 635F on indent basis

DKE 645H
60cm Stainless steel chimney hood

DKE 945H
90cm Stainless steel chimney hood

- 2 types of operation system: Exhaust and Recirculating
- 3-stage of power setting
- Mechanical slide switch control
- ON/OFF main switch control
- Bright illumination with 2 x 40W halogen light
- Height adjustable chimney section
- Supplied accessories: 2/3 dishwasher proof metal grease filters
- Optional accessory: DHZ5135 – Starter set

Technical information
- Max. extraction capacity: 420m³/h in exhaust air operation
- Max. noise level: 66dB(re 1 pW)
- Single motor level: 180W
- Total connected load: 260W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

DKE 645H
Appliance dimensions:
Exhaust: 684-1083H x 600W x 500D mm
Recirculate: 775-1179H x 600W x 500D mm

DKE 945H
Appliance dimensions:
Exhaust: 684-1083H x 900W x 500D mm
Recirculate: 775-1179H x 900W x 500D mm

*For special project only

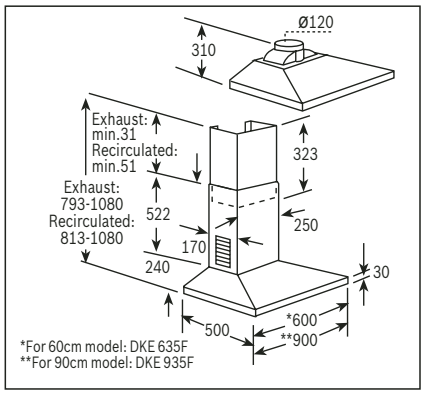
DKE 985S
90cm Stainless steel wall-mounted chimney hood

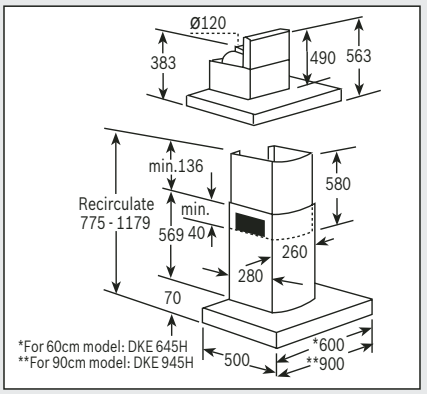
- 2 types of operation system: Exhaust and Recirculating
- Extremely quiet operation due to special noise insulation: only 54dB(re 1 pW) at 400m³/h in maximum normal operation
- Metal grease filter, dishwasher-proof
- Bright illumination with 3 x 20W halogen light
- Electronic control via soft touch push but with 7 segment read-out temperature display
- Automatic sensor
- Interval operation
- Intensive setting with automatic operation
- 10 mins **Automatic run-on time**
- Saturation indicator for metal and charcoal
- Optional accessory: DHZ5165 – Starter set

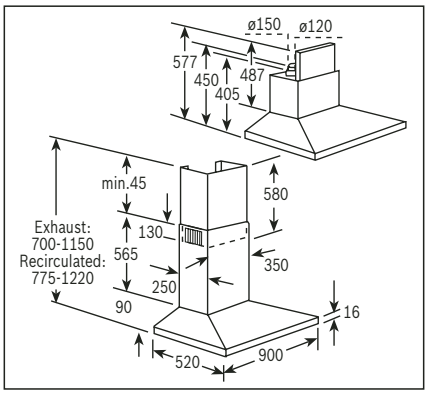
Technical information
- Max. extraction capacity: 670m³/h in exhaust air operation
- Max. noise level: 54dB(re 1 pW)
- Single motor level: 160W
- Total connected load: 220W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions:
Exhaust: 700-1105H x 900W x 520D mm
Recirculate: 775-1220H x 900W x 520D mm

*On indent basis







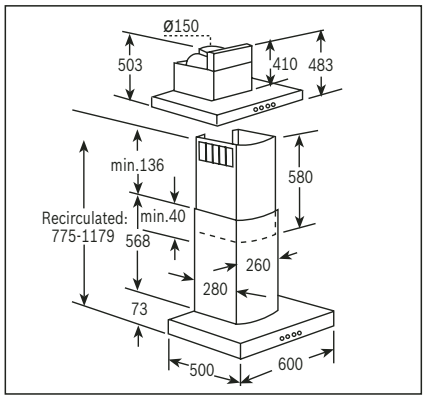
DKE 645P
60cm Stainless steel wall mounted chimney hood

- 2 types of operation system: Exhaust and Recirculating
- 3-stage power settings
- Bright illumination with 2 x 20W halogen light
- Height adjustable chimney section
- Supplied accessories: 2 dishwasher proof metal grease filters
- Optional accessory: DHZ5185 – Starter set

Technical information
- Max. extraction capacity: 800m³/h in exhaust air operation
- Max. noise level: 71dB(re 1 pW)
- Single motor level: 250W
- Total connected load: 290W
- 220-240V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions:
Exhaust: 684-1083H x 600W x 500D mm
Recirculate: 775-1179H x 600W x 500D mm

*On indent basis

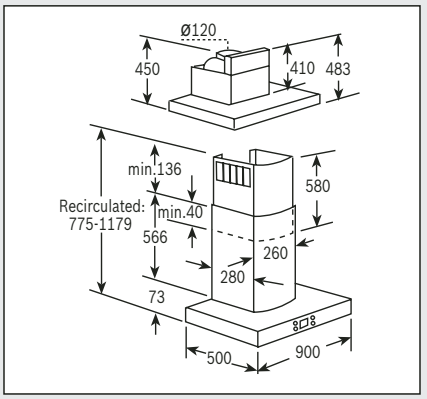


DKE 945G
90cm Stainless steel wall mounted chimney hood

- 2 types of operation system: Exhaust and Recirculating
- Illumination power display control panel with electronic control
- 7 segments display ON/OFF indicator lights
- Low-lift push buttons
- ON/OFF main switch control
- 3-stage power settings
- Bright illumination with 3 x 20W halogen light
- Height adjustable chimney section
- Supplied accessories: 3 dishwasher proof metal grease filters
- Optional accessory: DHZ5185 – Starter set

Technical information
- Max. extraction capacity: 800m³/h in exhaust air operation
- Max. noise level: 72dB(re 1 pW)
- Single motor level: 250W
- Total connected load: 310W
- 220-240V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions:
Exhaust: 684-1083H x 900W x 500D mm
Recirculate: 775-1179H x 900W x 500D mm



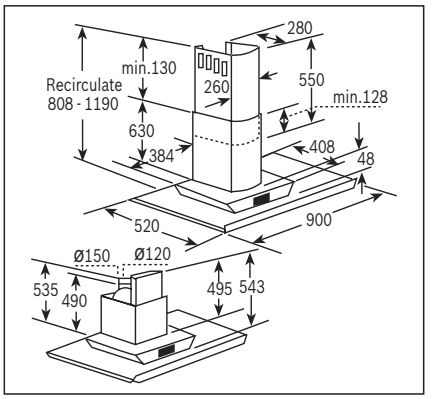
DKE 965P
90cm Glass canopy with stainless steel chimney hood

- 2 types of operation system: Exhaust and Recirculating
- Illumination power display with electronic control
- 3-stage + intensive setting
- Low-lift push buttons
- 7 segments display ON/OFF indicator lights
- Double filter system
- Aluminium material control panel
- Bright illumination with 2 x 20W halogen light
- Height adjustable chimney section
- Supplied accessory: 1 dishwasher proof metal grease filter with stainless steel frame
- Optional accessory: DHZ5185 – Starter set

Technical information
- Max. extraction capacity: 580m³/h in exhaust air operation
- Max. noise level: 58dB(re 1 pW)
- Single motor level: 200W
- Total connected load: 240W
- 220-240V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions:
Exhaust: 715-1100H x 900W x 520D mm
Recirculate: 808-1190H x 900W x 520D mm

*For special project only



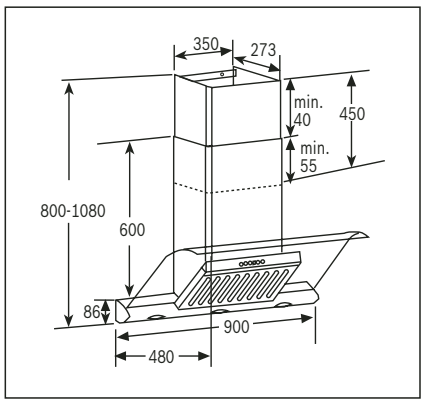
DKE 995F
90cm Stainless steel wall mounted chimney hood with glass surface

- New baffle filter technology
- Suitable for exhaust air operation mode only
- Electronic push button control mounted on canopy
- Electronic saturation grease filter display
- 7 segments display ON/OFF indicator lights
- ON/OFF main switch control
- 3-stage power setting + intensive mode with **automatic reset setting**
- 10 mins **Automatic run-on time**
- Dual filter system with baffle filter as primary and metal grease filet as main filter
- Bright illumination with 3 x 20W halogen light
- Soft light and **dimmer function**
- Height adjustable chimney section
- Supplied accessory: 1 dishwasher proof metal grease filter

Technical information
- Max. extraction capacity: 650m^3/h
- Max. noise level: 54dB(re 1 pW)
- Single motor level: 160W
- Total connected load: 220W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 800-1080H x 900W x 480D mm

*On indent basis



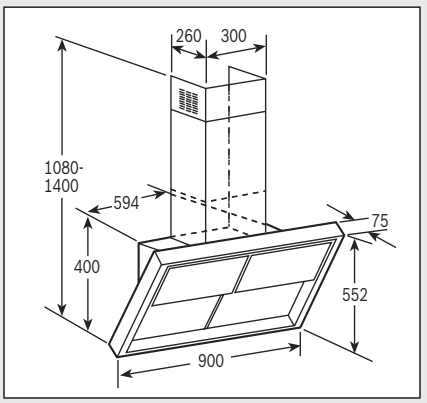
DKE 975C
90cm Stainless steel wall mounted chimney hood

- 2 types of operation system: Exhaust and Recirculating
- 4 speeds + intensive mode
- Low lift push buttons with 7 segment display
- 30 mins **Automatic run-on time**
- Metal grease – Dishwasher safe
- Bright illumination with 3 x 20W halogen light
- Optional accessory DHZ5475: Starter set

Technical information
- Max. extraction capacity: 790m^3/h
- Max. noise level: 65dB (re 1 pW)
- Single motor level: 340W
- Total connected load: 400W
- 220-240V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions:1080-1400H x 900W x 380D mm

*On indent basis



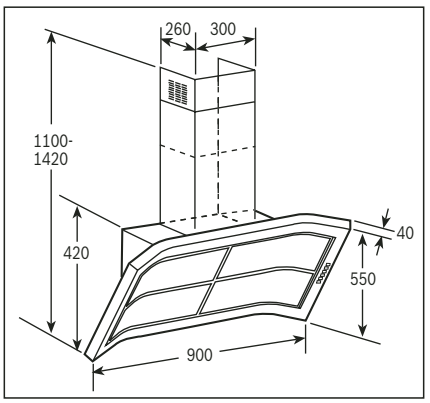
DKE 995T
90cm Stainless steel wall mounted chimney hood

- 2 types of operation system: Exhaust and Recirculating
- Electronic saturation grease filter display
- 7 segments display ON/OFF indicator lights
- ON/OFF main switch control
- 4-stage power setting + intensive mode with **automatic reset setting**
- 30 mins **Automatic run-on time**
- Bright illumination with 3 x 20W halogen light
- Soft light and **dimmer function**
- Height adjustable chimney section
- Supplied accessory: 1 dishwasher proof metal grease filter

Technical information
- Max. extraction capacity: 790m^3/h
- Max. noise level: 54dB(re 1 pW)
- Single motor level: 340W
- Total connected load: 400W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 1100-1420H x 900W x 455D mm

*On indent basis



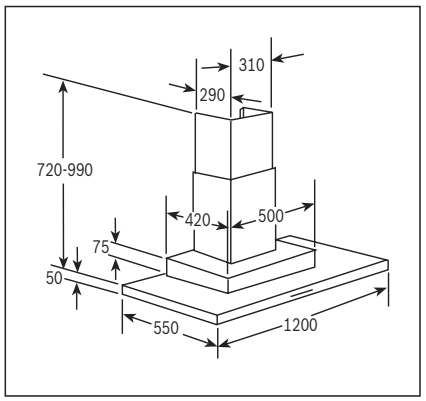
DKE 185T
120cm Stainless steel wall mounted chimney hood

- Suitable for exhaust air operation mode only
- Electronic push button control mounted on canopy
- Electronic saturation grease filter display
- 7 segments display ON/OFF indicator lights
- ON/OFF main switch control
- 3-stage power settings + intensive mode with **automatic reset setting**
- 10 mins **Automatic run-on time**
- Bright illumination with 4 x 20W halogen light
- Height adjustable chimney section
- Supplied accessories: 4 dishwasher proof metal grease filters

Technical information
- Max. extraction capacity: 800m³/h
- Max. noise level: 61dB(re 1 pW)
- Single motor level: 300W
- Total connected load: 340W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 720-990H x 1200W x 550D mm

*For special project only



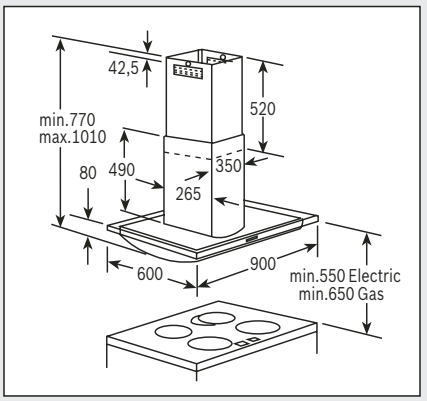
DIE 945E
90cm Stainless steel island chimney hood

- For ceiling-mounted installation
- 2 types of operation system: Exhaust and Recirculating
- 3 speeds + Intensive setting
- Intensive setting with **automatic revert function**
- 15 mins **Automatic run-on time**
- 7 segments display with Low lift push buttons
- Bright illumination with 4 x 20W halogen light
- Metal grease filter, dishwasher proof
- Saturation indicator for metal and charcoal filter

Technical information
- Max. extraction capacity: 800m³/h
- Max. noise level: 73dB (re 1 pW)
- Single motor level: 300W
- Total connected load: 380W
- 220-240V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions
Exhaust: 770-1010H X 900W x600D mm
Recirculate: 770-1010H X 900W x600D mm

*On indent basis



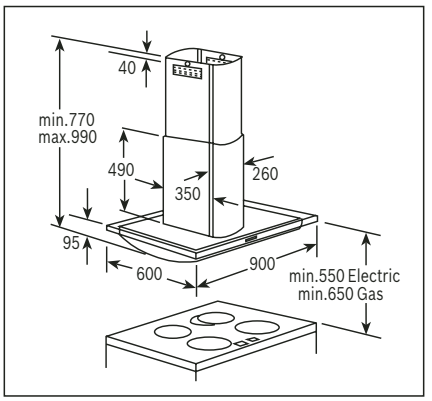
DIE 975A
90cm Glass and stainless steel island hood

- For wall mounting/ceiling above cook tops
- 2 types of operation system: Exhaust and Recirculating
- 3 power setting + intensive mode of operation via Low lift pushbutton electronic control
- 7 segments display indicator
- 15 mins **Automatic run-on time**
- Filter saturation indicator
- Bright illumination with 4 x 20W halogen light
- Supplied accessories: 2 removable metal grease filters
- Optional accessory DHZ5125 – Recirculating kit

Technical information
- Max. extraction capacity: 860m³/h in exhaust air operation
- Max. noise level: 73dB(re 1 pW)
- Single motor level: 300W
- Total connected load: 380W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions
Exhaust: 770-990H x 900W x 600D mm
Recirculate: 770-990H x 900W x 600D mm

*On indent basis



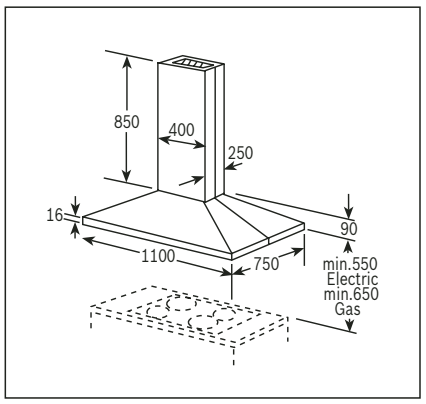
DKE 115A
110cm Stainless steel island hood

- Suitable for exhaust air operation mode only
- 3-stage power settings + intensive mode
- 10 mins **Automatic run-on time**
- Bright illumination with 2 x 22W energy saving light
- Electronic control with low lift push button
- Electronic saturation grease filter display
- LED indicator light
- ON/OFF main switch control
- Sound insulation mat
- Supplied accessories:
  4 dishwasher proof metal grease filters

Technical information
- Max. extraction capacity: 770m^3/h
- Max. noise level: 67dB(re 1 pW)
- Single motor level: 210W
- Total connected load: 232W
- 220-230V/50Hz/13 Amp
- Cable length: 1.3 m

Appliance dimensions: 940H x 1100W x 750D mm

*For special project only



COOKERHOOD

Bosch refrigeration it's smart, sophisticated and above all compliments the full Bosch kitchen.
In 1933, Bosch introduced the first domestic fridge. Today, our fridges and freezers are as innovative as ever. In addition to being pioneers in product design, our commitment to the environment led us to be the first manufacturer to produce cooling products that are CFC–free and HFC–free.

Low energy consumption is also a priority, so our appliances not only save you money, they minimise environmental damage too. As we put hygiene and food safety at a premium, most of our fridges have a special anti-bacterial coating to protect against micro-organism growth.

State-of-the-art features such as auto defrost, superfreeze and humidity control are designed to save you time and provide optimum food storage conditions.

Whether you shop every day or once a week, just for yourself or a big household, Bosch has the right cooling appliance for you.

Bosch **Milestones**

1988 Refrigerators with multiple temperature zones and drawer feature

1993 CFC-/HFC-free refrigerators

2002 Refrigerators with anti-bacterial coating

2003 EasyStore with telescopic rails

2004 CoolMedia with built-in LCDTV

2005 CoolFlexxible/CoolVario fridge-freezer combination with multi-flexible temperature zones

2006 Upright freezers with top energy efficiency class A++

New built-in series based on U.S side-by-side fridges

2007 New generation of fridge-freezers with No frost feature

New generation of VitaStar refrigerators with 0°C fresh chiller feature

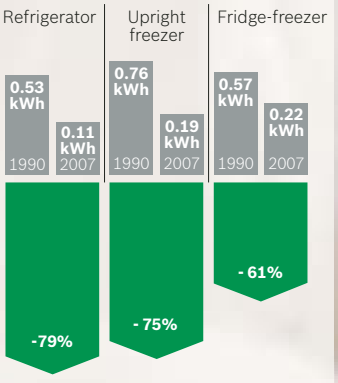
Refrigerator

Reduction in Energy Consumption up to 2007

In percent, base year 1990

Cold Appliances

per 100 Litres in 24 hours



A place for everything

Packed with smart features

Not only must a refrigerator performs in an efficient manner and looks good, it should also be designed in such a way to ensure ease of use and maximum flexibility for a family's different requirements.

A place for everything

Bosch range is distinguished by transparent freezer drawers and white door compartments. The racks within the door interior are visible so that you can reposition them to suit different items. The dairy compartment comes with a lid that protects the contents from taste and odour transfer. The flip-up egg-insert holds eggs firmly in place.

Energy efficient and environmentally friendly

We take it for granted that refrigerators and freezers are in operations twenty-four hours a day. But this has a price: high energy consumption. That is why Bosch is always working on ways to reduce the energy consumption of its cooling range. Since 1990, we have succeeded in reducing the average energy consumption of refrigerators by up to 78 percent. By producing high efficiency appliances, Bosch enables consumers to use less energy and enjoy lower costs of operation. This not only minimizes environmental damage but saves you money. All refrigerators featured are A-rated. Futhermore, the refrigerant (R600a) used in all models has considerable ecological advantages which does not deplete the ozone layer, thus protecting our environment.

"Multi-Airflow" system

The air distribution system, "Multi-Airflow", ensures a uniform and gentle distribution of cold air everywhere inside the fridge and freezer compartments. Warm food are cooled more quickly and the original freshness and quality of the food are better preserved. Even after the door has been opened, the required temperature is quickly reached again. Another energy saving feature from Bosch.

Anti-bacteria protection

With its new Anti-Bacteria System inside, Bosch is focusing on the well being of its customers. In response to growing health awareness, Bosch has concentrated on health and well-being as a priority in the development of its newest refrigeration feature.

In order to effectively combat the risks from potentially health-impairing micro-organisms, Bosch has coated the inner walls of its fridges with Anti-Bacterial substance. This acts as a permanent barrier against the growth of bacteria, fungi and unpleasant odour, thus providing additional contribution to the health and well-being of the consumer.

Anti-bacteria characteristics:

- Inorganic
- Permanent
- Contain natural silver materials
- Non-Toxic
- Environmental safe

Frost-free

With frost-free technology, there is no build up of ice on food and the freezer compartment. Food labels will remain clear and easy to read and you will never need to defrost the freezer again.

**** Freezer compartment

Bosch 4 star freezer compartments allow food to be stored below 18ºC so that it can be preserved longer.

Super cooling / Super freezing

The super cooling functions allow rapid cooling of food or drinks stored in the refrigerator compartment. The super freezing function is used to freezer large quantities of fresh food. Food is frozen so quickly that its nutritional value and freshness are preserved.

Transparent drawers

Durable see-through drawers, provide at-a-glance view of the freezer contents, which shortens the duration of time that the door is open.

Pull-out tray

The pull-out fridge tray is suitable for storing cold meat, cheese and other small items. It can be positioned at any level.

Height adjustable safety glass shelves

Our superb safety shelves have an anti-spillage trim and can hold up to a pint of liquid in case there is an accident. They also have a non-slip surface which is scratch-resistant and are very easy to clean. All shelves are height adjustable, allowing you to maximise the interior storage space.

Ergonomic sliding vegetable drawer

Equipped with built-in and easy handling casters, it allows a quick access to the food through the lid flip.

Freezer tray

Designed to hold 2 freezer packs and an ice cube tray. It is also useful for freezing small items like berries which can be frozen individually for 10-12 hours prior to packing.

Warning system

Acoustic warning alarms have been intelligently developed to trigger when the fridge door(s) is/are left open or when any malfunctions are detected in the fridge.

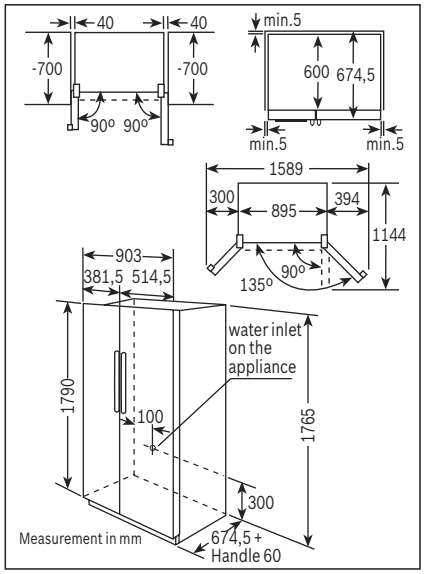
Features apply to selected models. Please consult your Bosch dealer for further information on the range of Bosch refrigerator features.

KAN 56V10
Side by side fridge-freezer
Softline white colour

- Automatic defrost
- Frost-free
- Multi-Airflow system
- Independent temperature with 2 adjustable electronic temperature control
- Super cooling and super freezing
- Acoustic door open warning signal
- Interior Ventilator
- Dairy compartment, sliding vegetable compartment and bottom drawers
- Height adjustable, non-spill, safety glass shelves
- Egg rack
- Bright interior lights
- **** Freezer
- Climate Class - 'SN- ST' Pentane insulation – R600a refrigerant
- CFC Free and HFC Free
- Gross/Net volume: 570/537 litres
- Net freezer capacity: 198 litres
- Net fridge capacity: 339 litres

Power consumption per month:
- Electricity: 45.6 kWh
- Power rating: 240V/50Hz/10Amp
- Cable length: 2 m

Gross Weight: 117kg
Net Weight: 106kg
Appliance dimensions: 1790H x 903W x 733D mm

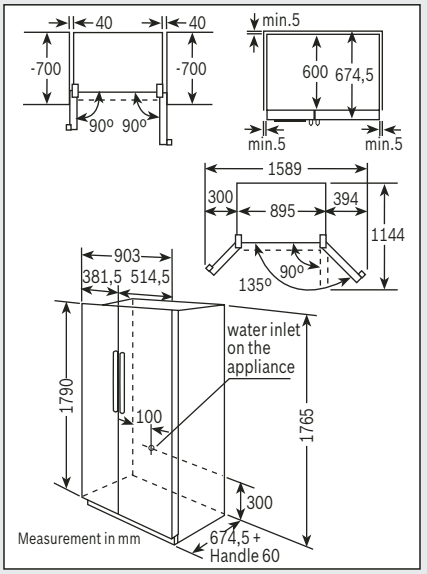


KAN 56V40AU
Side by side fridge-freezer
Softline titanium

- Automatic defrost
- Frost-free
- Multi-Airflow system
- Independent temperature with 2 adjustable electronic temperature control
- Super cooling and super freezing
- Acoustic door open warning signal
- Interior Ventilator
- Dairy compartment, sliding vegetable compartment and bottom drawers
- Height adjustable, non-spill, safety glass shelves
- Egg rack
- Bright interior lights
- **** Freezer
- Climate Class - 'SN- T' Pentane insulation – R134a refrigerant
- CFC Free
- Gross/Net volume: 570/537 litres
- Net freezer capacity: 198 litres
- Net fridge capacity: 339 litres

Power consumption per month:
- Electricity: 45.6 kWh
- Power rating: 240V/50Hz/10Amp
- Cable length: 2 m

Gross Weight: 117kg
Net Weight: 106kg
Appliance dimensions: 1790H x 903W x 733D mm

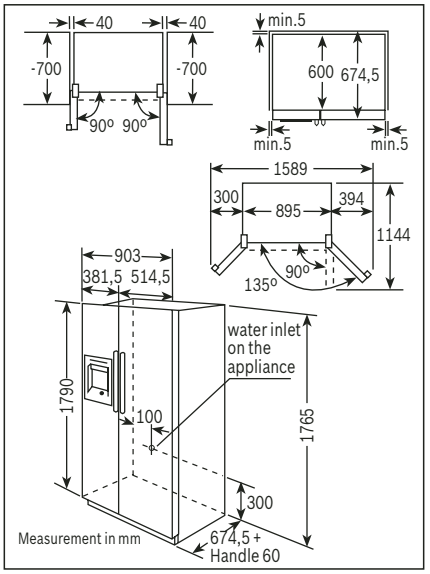


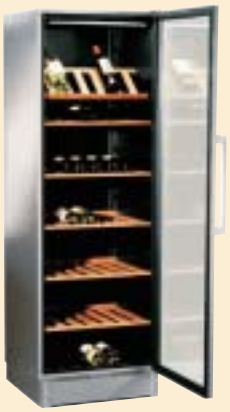
KAN 58A40
Side by side fridge-freezer
Softline titanium

- Digital 7 segments temperature display
- Childproof lock
- Water and ice dispenser in freezer door for: ice cubes, crushed ice and chilled water
- Automatic defrost
- Frost-free
- External digital LED display
- Multi-Airflow system
- Independent temperature with 2 adjustable electronic temperature control
- Super cooling and super freezing
- Acoustic door open warning signal
- Interior Ventilator
- Dairy compartment, sliding vegetable compartment and bottom drawers
- Height adjustable, non-spill, safety glass shelves
- Egg rack
- Bright interior lights
- **** Freezer
- Climate Class - 'SN- ST' Pentane insulation – R600a refrigerant
- CFC Free and HFC Free
- Gross/Net volume: 541/504 litres
- Net freezer capacity: 170 litres
- Net fridge capacity: 334 litres

Power consumption per month:
- Electricity: 43.5 kWh
- Power rating: 240V/50Hz/10Amp
- Cable length: 2 m

Gross Weight: 126kg
Net Weight: 115kg
Appliance dimensions: 1790H x 903W x 733D mm





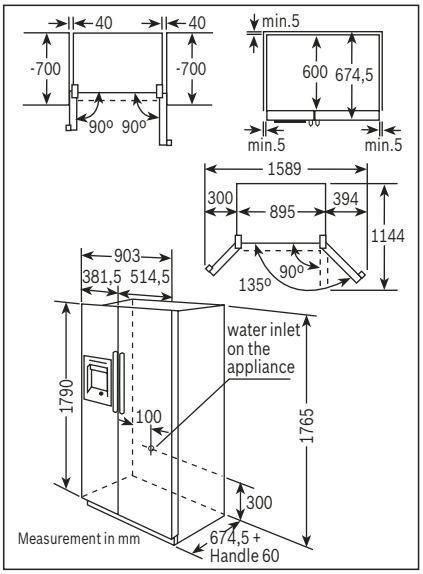
KAN 58A70
Side by side fridge-freezer
Softline stainless steel

A Energy Efficiency Class

- Digital 7 segments temperature display
- Childproof lock
- Water and ice dispenser in freezer door for: ice cubes, crushed ice and chilled water
- Automatic defrost
- Frost-free
- External digital LED display
- Multi-Airflow system
- Independent temperature with 2 adjustable electronic temperature control
- Super cooling and super freezing
- Acoustic door open warning signal
- Interior Ventilator
- Dairy compartment, sliding vegetable compartment and bottom drawers
- Height adjustable, non-spill, safety glass shelves
- Egg rack
- Bright interior lights
- **** Freezer
- Climate Class - 'SN- ST' Pentane insulation – R600a refrigerant
- CFC Free and HFC Free
- Gross/Net volume: 541/504 litres
- Net freezer capacity: 170 litres
- Net fridge capacity: 334 litres

Power consumption per month:
- Electricity: 43.5 kWh
- Power rating: 240V/50Hz/10Amp
- Cable length: 2 m

Gross Weight: 126kg
Net Weight: 115kg
Appliance dimensions: 1790H x 903W x 733D mm



KIS 38A40NE
Built-in fridge

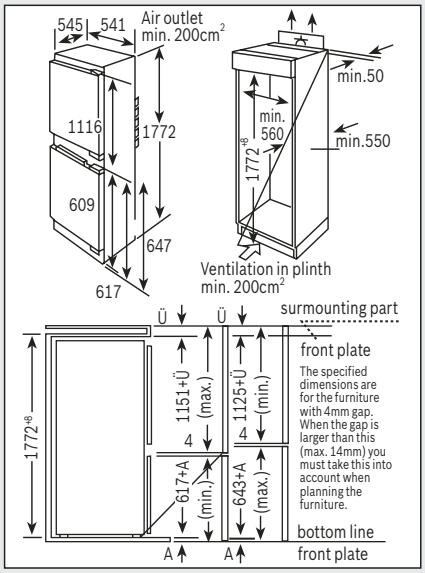
B Energy Efficiency Class · ANTI BACTERIA

- Digital 7 Segment temperature display
- Reversible door hinge
- Automatic defrost
- Frost-free
- Super freezing
- Virtual and acoustic warming system
- nterior with metal applications
- 5 safety glass shelves of which 4 are height adjustable
- **** Freezer
- Freezing capacity: 12 kg in 24 hrs
- Storage period in power failure: 22 hrs
- Climate Class: - 'SN- ST' Pentane insulation – R60a refrigerant
- CFC Free and HFC Free
- Gross/Net volume: 296/284 litres
- Net freezer capacity: 63 litres
- Net fridge capacity: 221 litres

Power consumption per month:
- Electricity: 37.1 kWh
- Power rating: 240V/ 50 Hz/10 Amp
- Cable length: 2.3 m

Gross weight: 72 kg
Net weight: 67 kg
Appliance dimensions: 1772 H x 541 W x 545 D mm
Built-in dimensions: 1775 H x 560 W x 550 D mm

*Subject to availability



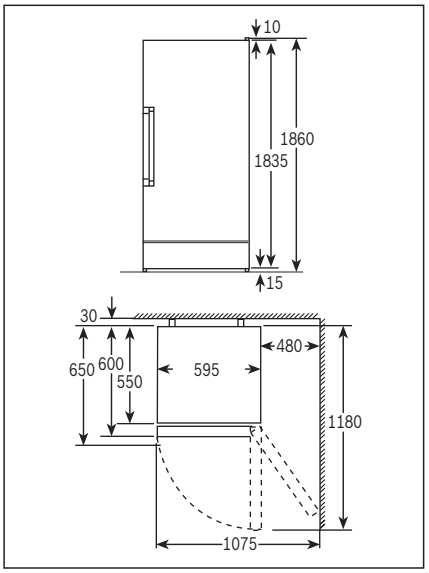
KSW 38940
Freestanding wine cooler
Aluminium colour

B Energy Efficiency Class

- Storage Capacity : 198 bottles (standard Bordeaux type bottles)
- Double-insulated glass door with protective UV filter
- Reversible door hinge
- Automatic defrost
- Condensate drainage
- 6 height adjustable wooden shelves to reduce vibrations during storage
- Temperature range from +5 to +22 °C for storage of various types of wines
- Digital thermometers to display temperature of the various refrigeration zones
- Average humidity of 70 % for ideal climatic conditions
- 2 active carbon filters to exchange the air and eliminate odours in the appliance
- Interior light
- Wooden worksurface for bottle presentation
- Electronic control of 2 temperature zones
- Lockable appliance
- Dynamic cooling via integrated fan
- Climate Class: SN-T Pentane insulation – R600a refrigerant
- Gross capacity: 414 litres
- Net fridge capacity: 368 litres

Power consumption per month:
- Electricity :17.7kWh
- Power rating: 240V / 50Hz/10Amp
- Cable length: 1.5 m

Gross Weight: 88kg
Net Weight: 86kg
Appliance dimensions: 1850H x 600W x 660D mm



Bosch – The number one dishwashing brand in Europe.
Dishwashers not only need to perform quietly and efficiently, they also need to look good. Whether it is a sleek curved-line white, stainless steel or an integrated unit, Bosch has a full range to meet the design lines in your kitchen.

Most of the Bosch dishwashers are designed and manufactured in the world's largest dishwashing factory in Dillingen, Germany. Every year we manufacture over two and a half million dishwashers, proving why Bosch expertise and technology is second to none! This year, Bosch has utilised experience and forward-thinking technology to develop an exceptional range of energy and water-efficient dishwashers.

Bosch **Milestones**

1986 AquaStop™ system for dishwasher
1987 First 45cm dishwasher with heat exchanger
1991 Compact/table-top dishwasher
1993 Dishwasher with top basket
1996 AquaSensor system for dishwasher
2000 Fully automatic dishwasher
2002 Dishwasher with OptoSensor
2003 Dishwasher with VarioFlex® basket system
2004 Dishwasher with auto 3 in 1
2005 Dishwasher with AquaVario®
2006 Dishwasher with VarioSpeed™
2007 Dishwasher with EmotionLight

Dishwasher

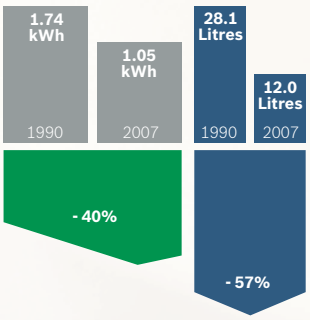
10 reasons to buy a Bosch dishwasher

1. Bosch dishwashers save you around 9 days of washing up time a year.
2. Bosch dishwashers use 40% less water than washing up by hand.
3. Bosch dishwashers can save enough energy to run a fridge-freezer for a year.*
4. Using temperatures of up to 70ºC Bosch dishwashers kill all germs, as compared to washing by hand.
5. All Bosch dishwashers have a hygienic drying system.
6. Bosch 60cm dishwashers are Triple 'A' rated: 'A' Energy, 'A' Wash, 'A' Drying.
7. Bosch have a programme to suit any load, from delicate glasses to dirty pans.
8. Bosch gives superior cleaning with all detergents including 3 in 1 (depending on model).
9. Bosch dishwashers safely accommodate all sizes of plates, pans and glasses.
10. A Bosch dishwasher is like an extra 'cupboard' - no more clutter in the kitchen.

Reduction in Energy and Water Consumption up to 2007

In percent, base year 1990

Dishwashers
per wash cycle
12 place settings



*Comparison based on hand wash using heated water.

The best possible wash result with Bosch dishwasher

Bosch **Quality**

All Bosch dishwashers are required to undergo 200 individual quality control tests before being released from the factory. Dishwashers are endurance tested under stringent conditions to ensure a long and trouble-free life.

Environmental issues

Harmony with the environment is of prime importance to Bosch. Every Bosch dishwasher is over 90% recyclable. Packaging, delivery and logistics have been refined to ensure that most of the plastic and metal components can be recycled.

Dishwashing **Benefits**

You can save yourself all these

With dishwashers from Bosch, you not only save yourself having to do the dishes but also expenses. Compared to doing the dishes by hand, dishwashers save about 50% energy and 75% water. All this with considerably cleaner results.

Save time
23 days “additional” vacation per year.

Save water
Additional bath per week or 5x additional showers per week.

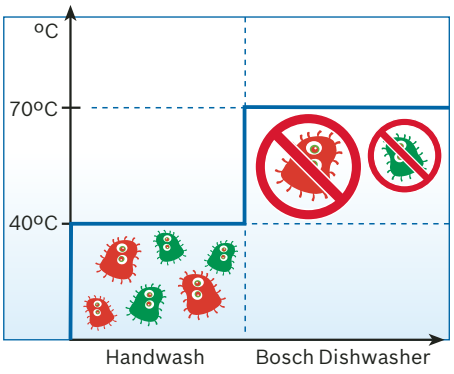
Save energy*
Free electricity supply for freezer and refrigerator for 1 year.

Save money
Saving water and energy ultimately has an impact on expenses. A dishwasher reduces costs for water, electricity and dishwashing detergent by an average of more than 50% compared to doing the dishes by hand.

*Comparison based on hand wash using heated water.

You’ll get perfectly hygienic results

When you wash up by hand, the water is only 40°C. By contrast, selected dishwasher programmes constantly use a higher water temperature of around 70°C. This **minimises germs and bacteria** and maximises cleanliness for you and your family.



Heat Exchanger
On selected models, the Heat Exchanger utilises the existing heat from the main wash cycle to pre-heat the incoming rinse water, reducing the requirement to heat additional rinses, saving energy and temperature shocks to your dishes. It also facilitates quicker and more hygienic drying.

Whisper quiet operation

Bosch dishwashers have been designed to be whisper quiet. Multiple levels of soundproofing materials on the roof, sides and door of the dishwasher combined with a vibration-proof base plate and specially mounted motor pump, all help in reducing any noise while the load is being washed. Twin pumps and a closed water cycle produce less noise as the water is distributed equally through the spray arms.

Half-load option

For smaller loads, selected Bosch dishwashers offer the convenience of a standard wash in the upper basket only. Using as little as 11 litres of water and 0.9kWh of concentrated energy, you can save more water and energy at the touch of a button. In fact, we could have called this the '2-in-1' dishwasher. Dishwashers that feature half-load include a small cutlery basket in the upper rack.

Optimised showering system

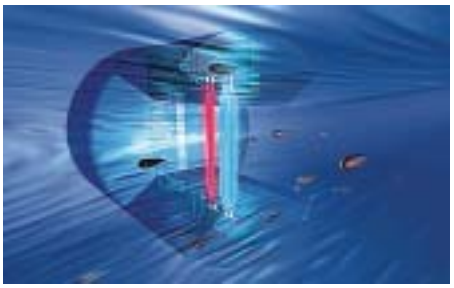
The uniquely designed curved spray arms feature ultra-precision spray jets. These spray jets are located on 5 levels ensuring the water reaches every nook and cranny on and around the dishes. The 5th level actually sprays downwards so that the extra large filter is cleaned continuously and functions with maximum efficiency to keep the wash cavity clean and hygienic.

Bosch dishwashing innovations

- AquaSensor III
- AquaStop™
- AquaVario®
- VarioSpeed™
- VarioFlex® basket

AquaSensor III

The AquaSensor III constantly checks the progress of the wash and adjusts the programme to suit the level of soiling. This is done through activation of the Auto Programmes. Simply select the programme of your choice and the AquaSensor III will decide exactly the right temperature to use, how long to wash for and how much water should be used in the cycle! If there is only slight soiling, the water is re-utilised for the main wash. Saving you up to 20% of water for the whole wash.



AquaStop™ (anti-flood protection)

Patented by Bosch in 1985 and copied throughout the world, the AquaStop™ safety system prevents any type of water damage – whether at the inlet hose or because of a leak in the machine. Bosch issues a safety warranty for this for the entire life of the dishwasher.

AquaVario® – automatic spray pressure control

Your finest stems are best washed by hand, or even better, by a Bosch dishwasher with AquaVario® – because it treats them just as carefully as you do. AquaVario® automatically adjusts the force of the spray to suit the level of soiling: low pressure for stems and delicate porcelain and maximum pressure for heavily soiled pots and pans.

Intensive cleaning with high-pressure spray for pots and pans.

Normal cleaning with medium-pressure spray for lightly soiled crockery.

Gentle cleaning with low-pressure spray for glasses and delicate porcelain.

VarioSpeed™ functionality on all models with display

Research shows that consumers are often looking for time saving feature to help reduce the length of programme.

With a Bosch dishwasher, you can have the option of having your dishes cleaned in the normal time using the standard programme or choose to reduce the length of the programme with VarioSpeed™.

VarioSpeed™ reduces programme time by approximately up to 50% without sacrificing on washing and drying performance.

Programme	Normal			VarioSpeed		
	Time (Minutes)	Energy (kWh)	Water (Litres)	Time (Minutes)	Energy (kWh)	Water (Litres)
Auto 55º/65º	95-150	1.15-1.55	10-18	70-75	1.40-1.50	14-18
Auto 35º/45º	70-90	0.75-0.85	10-16	45-50	0.90-1.00	12-16
Intensive 70º	125-135	1.55-1.60	13-16	85-90	2.00-2.10	16-20
Delicate 40º	70-75	0.75-0.80	11-14	55-60	0.85-0.95	12-16
Economy 50º	140	1.05	12	70	1.44	15

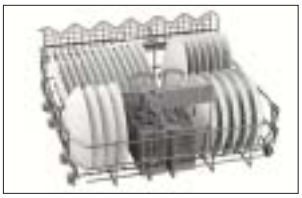
VarioFlex® – the new generation in dishwashing flexibility

For maximum loading flexibility, VarioFlex® baskets offer efficient and space-saving solutions. The plate supports in both upper and lower baskets can be easily folded, allowing the convenience to accommodate bulkier pots and plates with ease. With an incredible capacity, you can stack up to 10 pots, including lids, at any one time. All you have to do is adjust the foldable racks and let your Bosch dishwasher do the rest.

VarioFlex® lower basket

VarioFlex® upper basket

Even awkwardly shaped dishes are taken care of perfectly



Symbols	Programmes	Functions	Benefits
	Pre-rinse	- programme to pre-rinse the dishes before the main wash cycle.	- helps to ensure the best cleaning result before the main wash because encrusted leftover food are soaked. - prevents encrustation of leftover food if dirty dishes are left in the dishwasher for quite a while.
35º/45º	Quick Wash 35ºC/45ºC	- programme for time-saving dishwashing (<30 minutes). - suitable for small loads or non-encrusted leftover food. - washing temperature is around 35ºC/45ºC.	- dishes are washed and dried most quickly. - cleaning efficiency label A (if not badly soiled).
50º	Eco 50ºC	- programme to reduce consumption, suitable for all washing cycles, if dishes are normally soiled.	- saves energy, therefore reducing costs.
65º	Normal 65ºC	- programme for all washing cycles, if dishes are normally solied.	- sparkling clean dishes if dishes are normally soiled.
70º	Intensive 70ºC	- special programme for heavily soiled dishes. - particularly suitable for pots and pans. - high temperature ensures highest degree of hygiene.	- excellent cleaning results, even if dishes are heavily soiled. - pre-rinsing not necessary. - high water temperature ensures maximum hygiene.
auto	Auto	- programme for mixed loads and normally soiled dishes. - the AquaSensor III measures the level of soiling in the dishwasher and decides which temperature should be selected, it also determines whether the dishwasher should be changed.	- best washing results are ensured. - saves energy and water (up to 25%), therefore reducing costs. - very easy operation.

Bosch Built-in design solutions

Integrated
These dishwashers are designed to be fitted with a kitchen furniture panel to match the design of the kitchen. Only the control panel of the dishwasher is exposed. Alternatively, they can be fitted with a stainless steel front panel accessory.

Fully Integrated
These dishwashers are entirely concealed behind a furniture door. The control panel is integrated into the top of the door. They can also be fitted with a stainless steel front panel accessory if you desire.

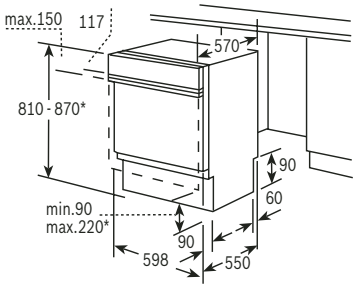
SGI 33E35EU
60cm Stainless steel integrated dishwasher

- Full electronic control
- 12 place settings
- AAA rating
- Water inlet symbol display
- Programme status indicator
- Salt and rinse aid refill indicator
- Cutlery rack
- Multiple water protection
- Retractable knob
- Operating sound level 57dB
- 3 wash programmes: 65 °C Normal, 50 °C Economy and Pre-rinse

Consumption rates
- Water: 17 litres
- Electricity: 1.05 kWh
- Power rating: 2300W/10 Amp
- Weight: 46kg
- Cable length: 1.5 m

Appliance dimensions: 810-870H x 598W x 570D mm

Décor Door panel should be supplied by kitchen designer



*Adjustable using height-adjustable feet.
Plinth height 90-160mm when appliance height 810mm.
Plinth height 150-220mm when appliance height 870mm.

SGV 67T33EU
60cm Fully integrated dishwasher

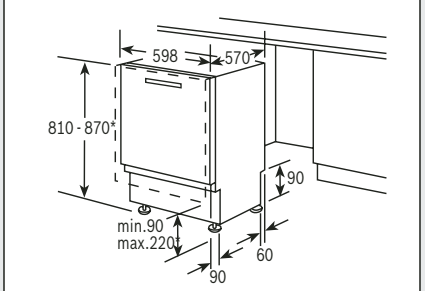
VarioFlex®

- Full electronic control
- Stainless steel fully integrated design
- 12 place settings
- AAA rating
- Electronic remaining time display
- Delay timer up to 19 hours
- Rinse aid refill indicator
- InfoLight display
- VarioSpeed™ and Half Load special functions
- Half Load
- Aqua Sensor III
- Heat Exchanger
- AquaStop™
- AquaVario®
- VarioFlex® basket plus Duo Cutlery basket
- 10 folding racks in upper and bottom baskets with Rackmatic top basket
- Baking sheet spray head
- Glass Protection Technique
- Operating sound level 44dB
- 6 washing programmes: 65-75 °C Auto, 55-65 °C Auto, 35-45 °C Auto, 50 °C Economy, 45 °C Quick Wash and Pre-rinse

Consumption rates based on 50 °C Economy
- Water: 12 litres
- Electricity: 1.05 kWh
- Power rating: 2300W/10 Amp
- Weight: 48kg
- Cable length: 1.5 m

Appliance dimensions: 810-870H x 598W x 550D mm

* Décor Door panel should be supplied by kitchen designer



*Adjustable using height-adjustable feet.
Plinth height 90-160mm when appliance height 810mm.
Plinth height 150-220mm when appliance height 870mm.

SGI 58M05EU
60cm Stainless steel integrated dishwasher

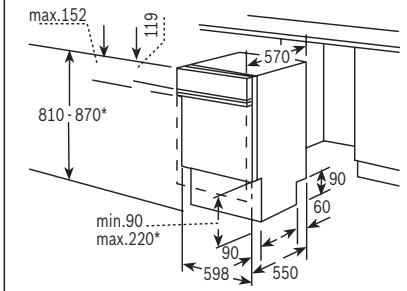
VarioFlex®

- Full electronic control
- Stainless steel integrated design
- 12 place settings
- AAA rating
- Electronic remaining time display
- Rinse aid refill indicator
- Delay timer up to 24 hours
- VarioSpeed™ special function
- Aqua Sensor III
- Heat Exchanger
- AquaStop™
- AquaVario®
- VarioFlex® basket plus Duo Cutlery basket
- 10 folding racks in upper and bottom baskets with Rackmatic top basket
- Baking sheet spray head
- Glass Protection Technique
- Operating sound level 44dB
- 5 washing programmes: 70 °C Intensive, 55-65 °C Auto, 50 °C Economy, 45 °C Quick Wash and Pre-rinse

Consumption rates based on 50 °C Economy
- Water: 12 litres
- Electricity: 1.05 kWh
- Power rating: 2300W/10 Amp
- Weight: 49kg
- Cable length: 1.5 m

Appliance dimensions: 810-870H x 598W x 570D mm

* Décor Door panel should be supplied by kitchen designer



*Adjustable using height-adjustable feet.
Plinth height 90-160mm when appliance height 810mm.
Plinth height 150-220mm when appliance height 870mm.

SRI 55M25EU
45cm Integrated dishwasher

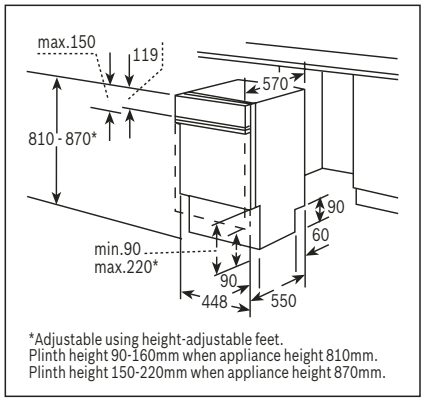
VarioFlex®

- Full electronic control
- Stainless steel integrated design
- 9 place settings
- AAA rating
- Electronic remaining time display
- Delay timer up to 19 hours
- Rinse aid refill indicator
- VarioSpeed™ special function
- Height adjustable top basket with cultery rack
- 2 folding racks at the bottom basket
- AquaStop™
- Child lock
- Operating sound level 49dB
- 5 wash programmes: 70°C Intensive, 65°C Normal, 50°C Economy, 45°C Quick Wash and Pre-rinse

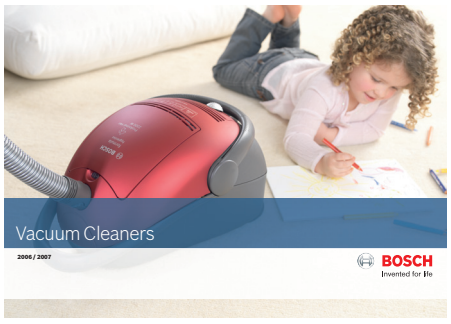
Consumption rates based on 50°C Economy
- Water: 11 litres
- Electricity: 0.80 kWh
- Power rating: 2300W/10 Amp
- Weight: 35kg
- Cable length: 1.5 m

Appliance dimensions: 810-870H x 448W x 570D mm

Décor Door panel should be supplied by kitchen designer



*Adjustable using height-adjustable feet.
Plinth height 90-160mm when appliance height 810mm.
Plinth height 150-220mm when appliance height 870mm.



QUALITY SERVICE

Bosch will not let you down

The most important quality in the household is reliability. That is why Bosch appliances are built to be durable, guaranteed performance and efficient. In the unlikely event of a malfunction occurring, our customer service team displays Bosch quality: We will not let you down.

Ingenious technology for low cost repairs

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38C Jalan Pemimpin
Bosch Building Level 6
Singapore 577180

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38C Jalan Pemimpin
Bosch Building Level 6
Singapore 577180

Bosch product range consists of:

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Tumble/Condenser Dryer
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Refrigerator
Wine Cooler
Vacuum Cleaner
Coffee Machine

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